

NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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Established 1857

Rohe & Brother

Pork and Beef Packers and Lard Refiners

Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder.

Manufacturers of the
Famous Brand "PURITY" Lard.

Goods for Export and Home
Trade in any Desired Package.

Export Office
344 Produce Exchange

NEW YORK

Main Office
527 West 36th Street

PACKING HOUSES:
534 to 540 W. 37th St. 539 to 543 W. 39th St.
547 to 549 W. 35th St.

Jordan's Improved Ham Retainers

PRODUCE THE

Highest Quality
Boiled Hams



PATENT
APPLIED FOR

The Allbright-Nell Co.

5323 So. Western Blvd., Chicago, Ill.



PATENT APPLIED FOR

Morris' Supreme Sausage Casings

THE supreme quality of Morris' Sausage Casings, due to careful selection and highly scientific processing, assures you of a clean, absolutely dependable casing—the goodness of which will be reflected in your products.

The great precaution exercised in the

sorting and grading of our casings eliminates practically all waste in their use, hence their economy.

To be sure of a good, uniform casing, meeting all the requirements of sausage manufacture, buy SUPREME.

Write for prices.

MORRIS & COMPANY

Branch of the North American Provision Co.
CHICAGO

"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)

and

Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

German Canned Ham—What Do You Know About It?

Information
on page 26

Grinding Out Profits in Sausage

Crescent Sausage Making Machinery, built by Brecht, grinds out profit for the sausage maker.

It is this steady grinding out of profit that is constantly winning more friends and boosters for the entire Crescent Line.

Low cost of operation, durability, maximum service and exclusive money making features are the dominant factors in the success of Crescent Sausage Making Machinery.

You will find it contains a type of equipment for every phase of the industry on a small scale or on a volume basis.

Write for information regarding your own requirements. No obligation, of course.

Branch Offices

New York
Chicago
Philadelphia
Pittsburgh
Kansas City
New Orleans
San Francisco

Foreign Branches

Buenos Aires
Liverpool

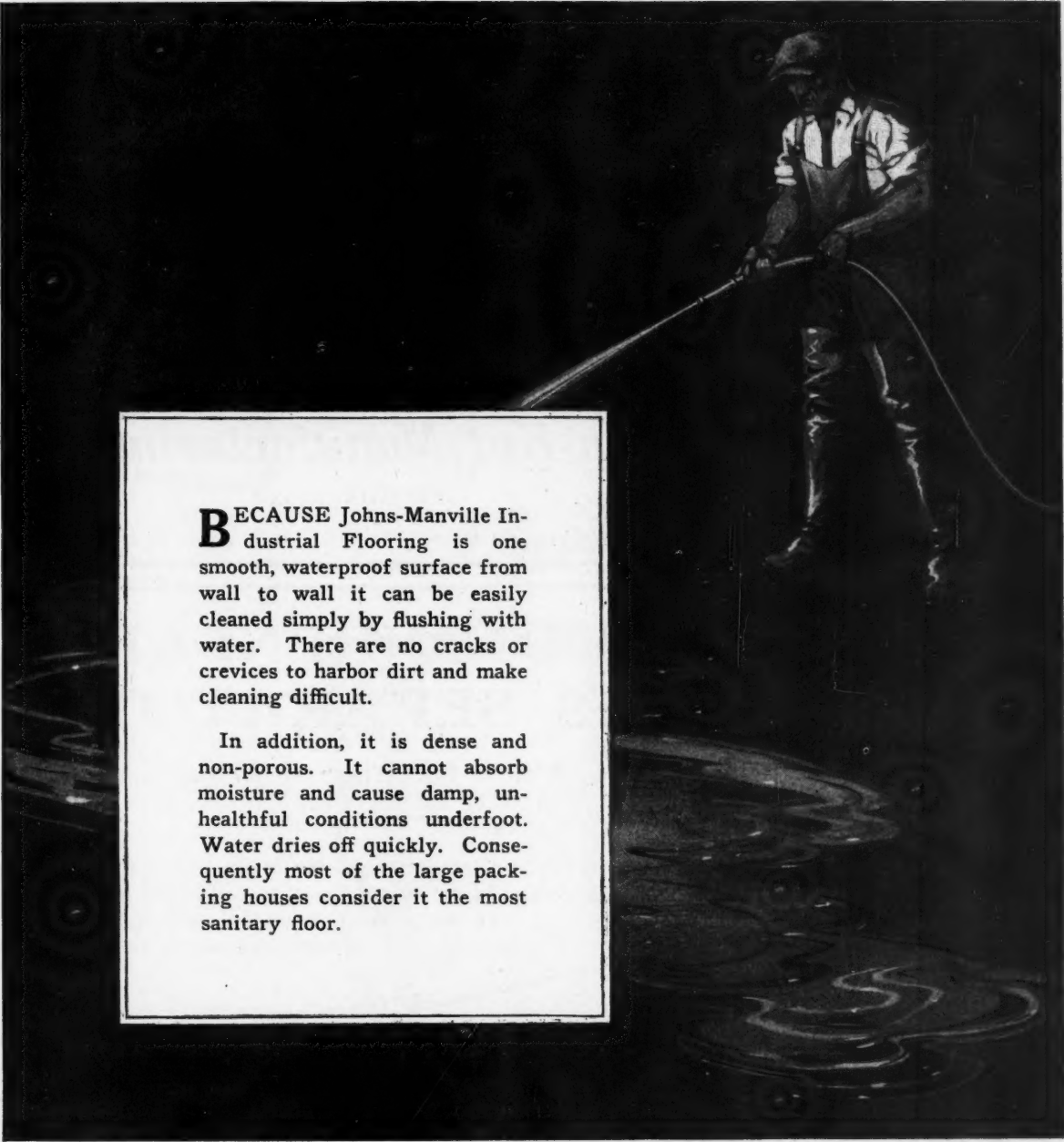
THE BRECHT COMPANY

Established 1853

Cass Avenue Saint Louis, Mo.

"We keep faith with those we serve"

Waterproof



BECAUSE Johns-Manville Industrial Flooring is one smooth, waterproof surface from wall to wall it can be easily cleaned simply by flushing with water. There are no cracks or crevices to harbor dirt and make cleaning difficult.

In addition, it is dense and non-porous. It cannot absorb moisture and cause damp, unhealthful conditions underfoot. Water dries off quickly. Consequently most of the large packing houses consider it the most sanitary floor.

JOHNS-MANVILLE Industrial Flooring

JOHNS-MANVILLE, INC., 292 MADISON AVENUE AT 41st STREET, NEW YORK CITY
Branches in 62 Large Cities. For CANADA: CANADIAN JOHNS-MANVILLE CO., Ltd., Toronto

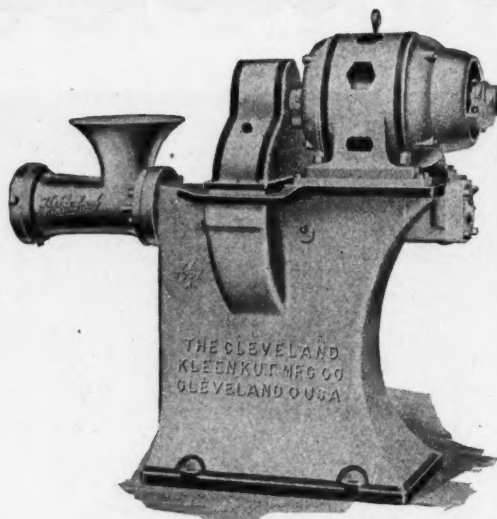
Johns-Manville Industrial Flooring makes the ideal packinghouse floor. It is dustless, odorless and grease-resisting. It never becomes slippery. And it has the strength and resilience to stand heavy, continuous traffic with the least depreciation.

The meat chopper that does more and better work and lasts a lifetime

The New No. 7E-Type-K Cleveland KLEEN-KUT Meat Chopper will truly chop twice as much meat as the average chopper. And too, its great power and ability to cut large pieces through a $\frac{1}{8}$ -in. hole plate is further evidence of the advantages obtained in its installation.

There are no bearing troubles possible with this machine, as the large roller bearing is in the rear, far away from the harmful meat juices and particles.

A Profit Maker and a Profit Saver is this quiet running chopper equipped with the famous Cleveland KLEEN-KUT flat sided plates.

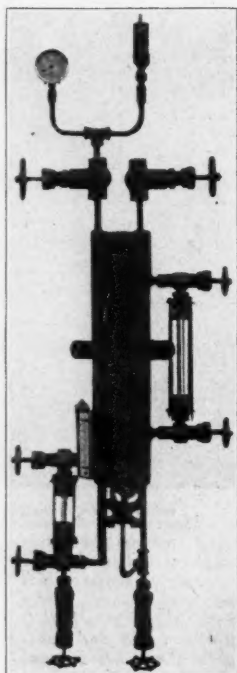


The Cleveland Kleen-Kut Manufacturing Co.

Cleveland

Ohio

THE HILL NON-CONDENSABLE GAS SEPARATOR



is a valuable addition to the refrigerating department of any packing plant, because of the large savings which it produces every day, week and year.

Reduction in fuel or power costs, ammonia consumption, repairs, sheet and rod packing costs, operating hazards caused by excessive pressures are some of the many reasons the Hill Separator "pays for itself" in a remarkably short time in the average plant.

HERE IS OUR ABSOLUTE GUARANTEE

The Hill Non-Condensable Gas Separator is Absolutely Guaranteed to Remove Every Ounce of Non-Condensable Gases from Your Ice Making or Refrigerating System While Same is in Operation, and do it Without Any Loss of Time or Ammonia.

A special folder giving detailed information has been prepared and should be in the hands of every operating engineer and plant owner. Write for your copy.

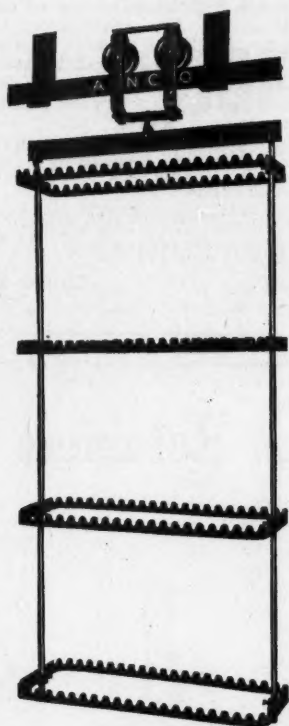
The Hill Manufacturing Company

General Offices

Monadnock Building

Chicago

Sales Agents in Principal Cities



ANCO

HAM AND BACON TREES

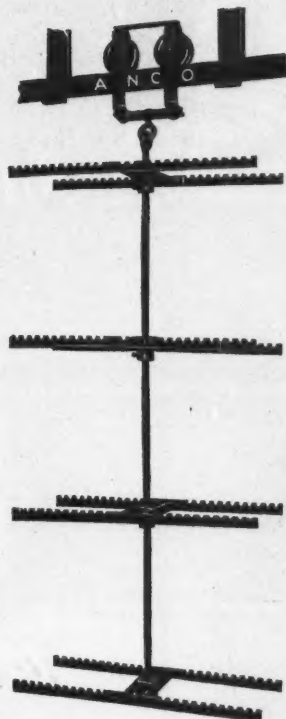
ANCO Ham and Bacon Trees, as well as Sausage Cages, being a specialty of The Allbright-Nell Company, have received careful consideration. Our main aim in this consideration was to further perfect them—

- eliminating crevices and seams, where dirt might collect.
- constructing them to be handled more easily and to give additional service before wearing out.
- manufacturing to give customer advantage of buying an article produced on a quantity basis—thus reducing cost.

When buying new equipment let us show you how we have taken care of these points.

All Ham and Bacon Trees, as well as Sausage Cages, may be furnished either of black iron or heavily galvanized.

SAUSAGE CAGES



THE cut at upper right hand shows a Ham and Bacon Tree supported by center rod. The branches are of heavy mild steel with smooth notches, which will not cut strings, and are furnished with either open or closed ends. The opposite cut shows a Ham and Bacon Tree, with mild steel branches, supported by end rods.

The rods for supporting branches are 6 ft. long, and all branches are made adjustable, by means of set screws, to any size or cut of meat. These Trees are furnished with either single or double trolleys and two, three, four or five branches. They are also made in special sizes to meet customers' needs.



THESE Sausage Cages are made with ANCO sanitary stations for holding sausage sticks. These stations consist of two flat bars of steel held $1\frac{1}{4}$ " apart, by pipe spreaders. By means of this construction (shown clearly by the left hand lower station) we do away with all ledges and corners, which collect dirt and are very difficult to keep clean. The bracing across the bottom is such that it does not interfere with hanging the sausage stick on lower stations.

These Cages are made in various sizes to suit any smoke house — the double trolley on swivel allowing Cage to be turned around and easily handled.

When in Chicago let us show you our methods of manufacture

THE ALLBRIGHT-NELL CO.

The Leading Packing House Machinery Manufacturing Establishment of the World.

General Office and Factory

5323 So. Western Boulevard

CHICAGO, ILLINOIS



General Purpose Truck

No. 105.

A very useful and sanitary truck. Due to its carrying capacity it is best adapted for general loading or conveying of meats to curing vats. It is well balanced and light running, wheels are fitted with Alemite Lubricators. Body is made of No. 12 gauge steel, all seams welded, all corners and bends well rounded. No bolt or rivet heads inside of body. Galvanized after fabrication. Fitted with iron wheels if desired.

NOTE:—Handle brackets are cast steel welded to body. These brackets are fitted with set screws which hold securely in place the removable handles. Legs are fitted with interchangeable malleable shoes. Re-inforced corners.

Truck Inquiries Solicited.

THE GLOBE COMPANY

822-26 W. 36th Street

Chicago, Ill.

Manufacturers of Packing House Equipment.



People Pay The Price—

to get tasty, well-made sausage meat—and you'll always find the quality product in this attractive paper package. It keeps the sausage fresh and clean—maintains the quality. Used by the leaders. Sizes: one ounce to ten pounds. Send for samples and package suggestions.

KLEENKUP

the package
that sells its contents

Mono Service Co.
NEWARK NEW JERSEY

Standard 1500-lb. Ham Curing Casks



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS

Jordan Square Ham Retainers

Improved Spring Type



Patent Applied For

This retainer has been on the market for several years, and one of its best recommendations are the imitators that have recently come on the market.

This retainer is seamless, making it easy to clean. The spring arrangement keeps ham under pressure while cooking.

Hundreds of Satisfied Users. Write for our special price and offer.

Beware of imitators of the Jordan Square Ham Retainers.

Manufacturers of a full line of Packing House Machinery and Equipment.

The Packers Machinery and Equipment Co.

1400 W. 47th St., Chicago, Ill.

The New Self-Emptying **"BUFFALO" SILENT CUTTER**

The Most Advanced, Practical, Sanitary, Self-emptying Cutter Ever Produced



This cut shows the bowl just as it started to come up

THE new self-emptying "BUFFALO" Silent Cutter requires about 15 seconds to empty the bowl clean.

To empty the bowl you press a lever, which raises the bowl. It automatically stops when it is about in a perpendicular position. When the bowl is empty, press another lever and the bowl automatically goes back into its original position, ready to be reloaded.

This new self-emptying cutter eliminates entirely the necessity of touching the meat with the hand. It is guaranteed to pass the inspection of the most critical Government inspector.

The cutting principle is exactly the same as the regular line of "BUFFALO" Silent Cutters, so you are assured

of the same high quality of sausage at a minimum expense.

With this self-emptying cutter you save a great deal of time, labor and increase your production as well.

This new cutter has been thoroughly tried out and is a wonderful success. The construction is strong and mechanically perfect and is fully covered by patents.

DESCRIPTION

Bowl: 43 inches in diameter, inside measurements.

7 knives.

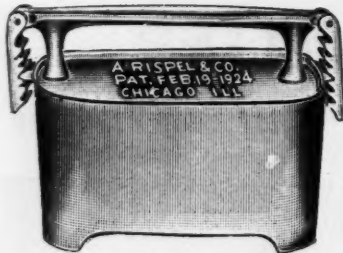
Capacity: 300-350 lbs.

Requires 25 Horsepower Motor.

Write immediately for complete details and our trial proposition

JOHN E. SMITH'S SONS CO., Patentees and Manufacturers **50 Broadway, Buffalo, N. Y., U. S. A.**

Type B



Rispel Automatic Ham Retainers

When hams are put in the retainer and the flat compression spring on the bottom is pressed down, the retainer automatically takes up shrinkage, while ham is boiling. No coil springs to crystallize and break. The only compressing ham retainer which forces meat out automatically when top cover is removed. Cut shows Cast Aluminum Retainer, watermelon shape. Made in seven sizes and in square or oblong shape.

Get our prices!

B. F. NELL & COMPANY

620 West Pershing Road

Chicago, Ill.



Vats and Tanks

FOR USE IN MEAT PACKING
AND ALLIED INDUSTRIES

We are in position to furnish all sizes Tanks and Vats for cooking, curing, soaking, chilling, and various other uses. Furnished in either Cypress or Fir.

Prompt delivery assured.

**KALAMAZOO
TANK & SILO CO.**

Kalamazoo, Michigan
Tank Builders Since 1867



There Are Reputations at Stake

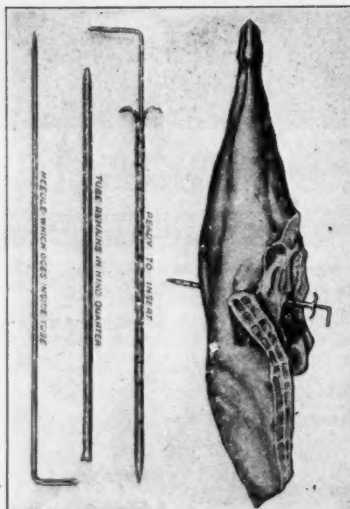
Your product may be the best that exacting production can produce. But if it reaches the ultimate consumer in just the least bit inferior condition there is dissatisfaction. Your reputation as a manufacturer is at stake.

Guard against this emergency. Protect your product with K. V. P. Genuine Vegetable Parchment and Waxed Wrappers. They make the package. Write for samples today.

Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich.

"Is Not in Mortals to Command Success, but We'll Do More-Deserve It"

Prevent Sour Rump Joints Use BROZ JOINT AERATOR



Patented in U. S. and Foreign Countries

Made of Monel Metal, they last forever
If your butcher supply house does not handle them,
we will supply you direct.
BROZ JOINT AERATOR
340 Sansome St., San Francisco, Calif.

What You've Been Waiting for!



Delivery Basket

Made of 22 gauge galvanized steel all in one piece reinforced around the top with a steel rod welded at the ends with 1x1 1/2 angle iron on bottom.

Cutting Room Container

20 gauge galvanized steel. Stock sizes 15" diameter 12" high, 18" diameter 13" high. Can be furnished in any size to meet your requirements.

Refillable, Returnable, Galvanized Steel Container

SIZES

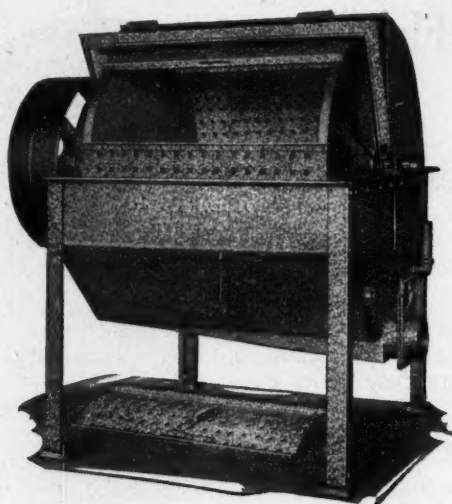
50 gal. Pressed Cover
30 gal. Pressed Cover
18 gauge Steel

Circular and prices on application.

**Dubuque
Steel
Products
Co.**

Sheet Metal Dept.
of

**Kretschmer
Mfg. Co.**
Dubuque, Ia.



New Low Priced Washing Machine

for tripe and hog stomachs.

Can also be arranged for washing gambrels and smoke sticks.

Cylinder 36 x 48 inches.

Pulleys 26 x 4 inches. Power, 2 horse.

Also furnished with Motor direct connected.

Prices upon application.

STANDARDIZED TRUCKS AND ROLLERS Adopted by the Institute of American Meat Packers.



Fig. 1 illustrates Tentative Standard Sausage Meat Truck.

Fig. 2 our Tentative Standard Ham and Bacon Truck.

Fig. 3 our Standard Trolley as applied to Hogs.

Fig. 4 our Standard Trolley as applied to Beef.

Fig. 5 illustrates our Tentative Standard Meat Truck.

Fig. 6 illustrates our Tentative Standard Tank Charging Truck.

Lower left illustration is a photograph of the copyrighted circular mailed by the Institute to its members.

Manufacturing Trucks and Rollers in quantities, we are in position to quote interesting prices.

"BOSS" SWITCHES



"BOSS" HANGERS



Cast Iron
or Steel

TRACK SCALES

1000 lbs.
2000 lbs.

Co-operation of User and Manufacturer benefits both of them. Let us hear from you when wanting anything in our line.

THE CINCINNATI BUTCHERS' SUPPLY CO.

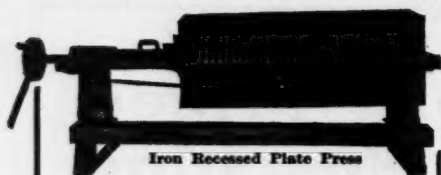
CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO



Filter Presses

FOR LARD & OIL REFINERIES
BEEF EXTRACT, GLUE &
SOAP MANUFACTURERS

Tankage and Curb Presses

PACKING HOUSE MACHINERY
AND EQUIPMENT

Write for Information and Prices
William R. Perrin & Company
Fisher Building Chicago, Illinois

Write us for informa-
tion and prices on

H. & H. Electric Back Fat Splitter

United Improved Sausage Molds

H. & H. Electric Scribe Saw

Calvert Bacon Skinner

Adelmann Ham Boilers

Jelly Tongue Pans

Maple Skewers

Knitted Bags

Beef Calf

Sheep Ham

Best & Donovan

332 South Michigan Blvd.
Chicago, Ill.

MATHIESON
Chemicals

Anhydrous Ammonia
Aqua Ammonia
Caustic Soda
Soda Ash
Liquid Chlorine
Bleaching Powder

The MATHIESON ALKALI WORKS Inc.
250 PARK AVE. NEW YORK CITY

PHILADELPHIA 1926 CHICAGO 1933

Deal Direct with The Manufacturer

Do Away With Flue Troubles

The Gem Flueless Boiler is just the thing for the Packer, Sausage Manufacturer and Butcher.

It cuts down the cost of repairs.

It has little or nothing that can get out of order.

It develops steam quickly and economically.

BUILT IN
1½ to 30 H. P. Sizes

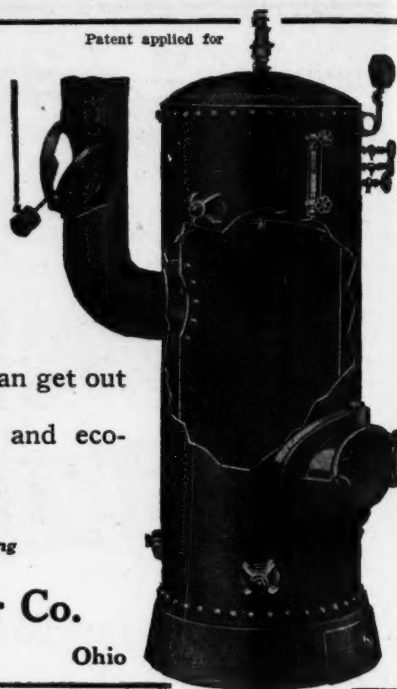
Send for Bulletin 624 describing
this Flueless Boiler

The Gem City Boiler Co.

Dayton

Established 1895

Ohio



The UNITED STATES CAN Co. CINCINNATI

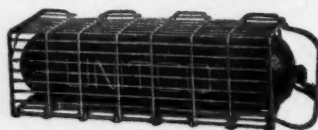
Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums

Our customers are
our best advertise-
ment

We originate and
design labels that will
sell your goods

Write us for complete information

The "UNITED" Improved Sausage Mold



Mold furnished with or without letters.

Mold is electrically welded at every inter-
section of wire. Construction is superior
to any other on market. Ingenious clasp
eliminates use of pin for fastening mold
closed. Not necessary to tie sausage to
mold. Bars welded across bottom hold
sausage securely during smoking process.

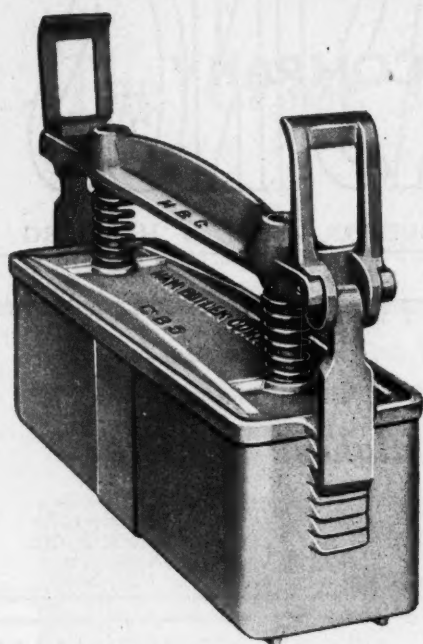
If your jobber cannot supply you write us direct.

United Steel & Wire Co.
Battle Creek, Mich. Atchison, Kans.

Identify your product by using the
improved patent clasp lettered mold.
Branded products always sell best.
"United" lettered molds are practical,
inexpensive and effective.



The "UNITED" product uni-
form size sausage. Increased
sales and profits are results
from branded meat put up in
this form.



Our Latest Achievement in Corn Beef Cooking

The CB-5 for Corned Beef Splits
Capacity 15 pounds

Constructed of cast aluminum, with the **yielding spring pressure**. Equipped with a new patented eccentric ratchet affording greater leverage.

Produces a superior product heretofore unequalled in flavor and appearance. Reduces shrinkage considerably over other methods, thus paying for itself in a short while.

Product



The Improved Adelmann Foot Press

For the convenience of those using a large number of our boilers daily, we have designed this foot press.

Will give the proper pressure, insuring uniform hams, and improves their appearance greatly.

Saves labor. Increases production.

Of simple but durable construction, easily operated, made to stand hard usage.

Ham Boiler Corp.

1762 Westchester Avenue

New York

Factory, Port Chester, N. Y.



SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1853

BUENOS AIRES

HAMBURG

NICURO



Immediate Deliveries from
New York or New Orleans
Chicago or Baltimore

Complies with all
Government Regulations

A Refined Nitrate of Soda of Highest Quality

NITRATE AGENCIES CO.
104 Pearl St., NEW YORK CITY

The Most Efficient
Meat Curing Agent

Sole Selling Agents for
W. R. GRACE & CO.
NEW YORK, N. Y.



CASINGS PRODUCE CO., Inc.
80½ Pearl St. New York City

TEL. BROAD 3530

*Cleaners and Importers Sheep
and Hog Casings.*

E. E. SCHWITZKE, Pres.

British Casing Co. Ltd.
Sydney, Australia
14 Casing Cleaning Factories
throughout Australia

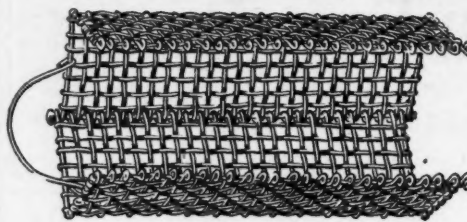
Brokers:
E. G. James Co.
140 W. Van Buren
Street,
Chicago, Ill.

AUSTRALIAN
Sheep and Beef
CASINGS
Dried Gut

Thomson & Taylor Company

Recleaned Whole and Ground
Spices for Meat Packers
CHICAGO, ILLINOIS

Perfection Two Pin Mold
makes better Square Loaf Sausage



The Perfection Two Pin Sausage Mold

Start using Perfection
Molds by ordering today

Sausage Mold Corp.

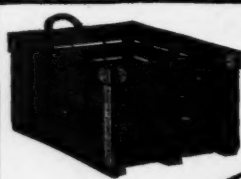
Incorporated

918 East Main Street,
Louisville, Kentucky

When you use Perfection Sausage Molds it is not necessary to remove smaller minced hams from the smoke houses and cooking vats sooner than the larger sizes. The uniform size of the Perfection Mold square loaf assures uniform cooking and smoking in the same amount of time—and cuts labor costs to a lower figure than you have ever thought possible.



How the product looks when it is taken from a Perfection Sausage Mold



Everything
Wears
Out

BUT



A. Backus, Jr. & Sons
Dept. N.
DETROIT, MICH.

Baskets
OUTWEAR
EVERYTHING

WIRE

PHONE

D. GECK, Inc.

80 Maiden Lane, NEW YORK Phone John 1519
We intend to become the largest handlers of
CRACKLINGS AND TANKAGE
TALLOW AND GREASES
in these United States. Watch us grow.

PATERSON PARCHMENT PAPER CO.

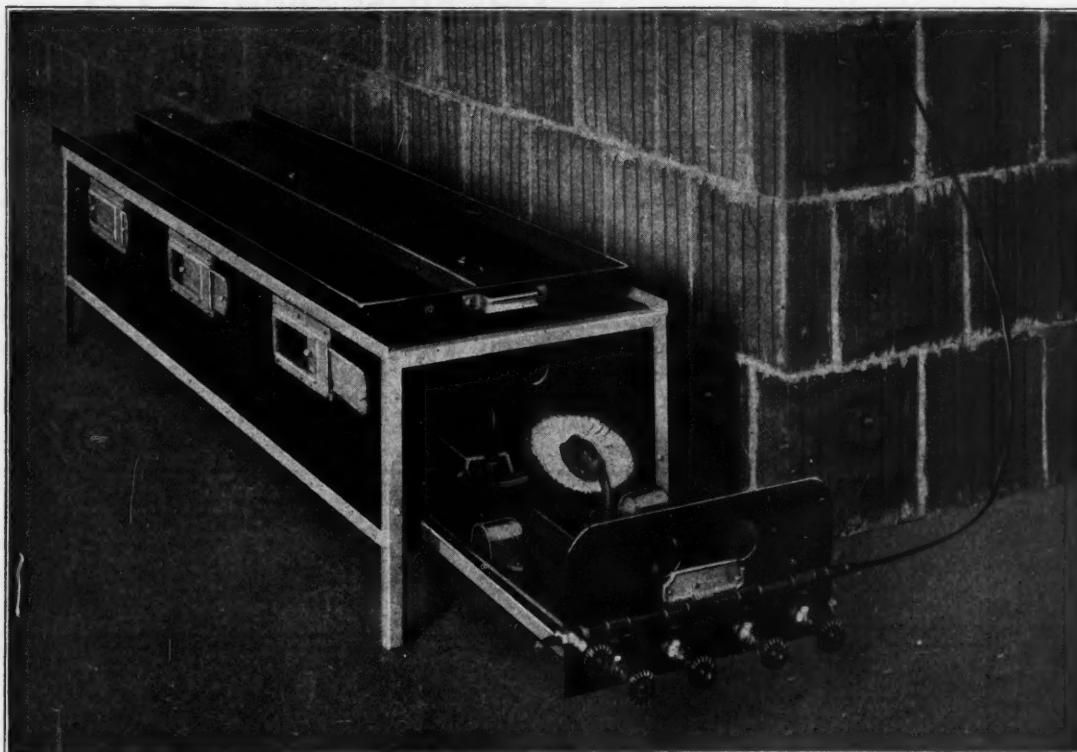
PASSAIC, NEW JERSEY

The Crane Oilgas Smoking System

(Patent Applied for)

One of our customers writes:

"The finest piece of machinery that we ever had in our plant and never had the color and solidity to our sausage room product when it came out of the smokehouse as we have from your machine."



You can experience the same result by installing the Crane Oilgas Smoking System

Full particulars furnished by addressing

AIROBLAST

*The Modern Method
of Smoking Meats*

3948 South Hamilton Avenue, CHICAGO

**BORCHMANN
&
STOFFREGEN
Sausage Casings**

546 West 40th Street
New York - N. Y.

Sheep Casings
Hog Casings
Beef Casings

California By-Products Co.

IMPORTERS

EXPORTERS

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SAN FRANCISCO

Eastern Branch
508 West 43rd St.
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Tel. Rhineland 4817

THE AMERICAN CASING CO.

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SAUSAGE CASINGS and SPICES

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NEW YORK BUTCHERS' SUPPLY CO., Inc.
SAUSAGE CASINGS AND
SUPPLIES

513 Hudson St., NEW YORK, N. Y.

PHONE GRAMERCY 3665

Schweisheimer & Fellerman
IMPORTERS and EXPORTERS OF
Sausage Casings

Selected Hog Casings a Specialty
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Los Angeles Casing Co

714-16-18 Ducommun Street
LOS ANGELES, CALIFORNIA

Sausage Casings & Supplies
Tennis and Musical Strings

The Irish Casing Co.

Manufacturers, exporters, importers

SAUSAGE CASINGS

Arbour Hill, Dublin, Ireland
Sheep Casings a Specialty

The Horn & Supply Co.

Leominster, Mass.

Horns, Hoofs, Horn Tips and Waste
Dealers in
Manufacturers of
Pressed Horn and Hoof

BECHSTEIN & CO.

SAUSAGE CASINGS

CHICAGO: 723 West Lake Street

LONDON: 5 St. Johns St., Smithfield, E. C.

NEW YORK: 50 WATER STREET

Telephone No. 1251 Broad

OPPENHEIMER CASING CO.

Importers and Exporters of

SAUSAGE CASINGS

CHICAGO, U. S. A.

New York
London
Hamburg

Toronto
Wellington
Buenos Aires
Tientsin

M. BRAND & SONS

SAUSAGE CASINGS

FIRST AVE. AND 49th ST.

NEW YORK

S. OPPENHEIMER & CO.

Sausage Casings

Chicago, 2700 Wabash Ave.
Hamburg 8—Luisenhol

London, 47 St. John St., Smithfield
73 Boulcott St., Wellington

96-100 Pearl St., New York

EARLY & MOOR, Inc.

Importers

SAUSAGE CASINGS

139 Blackstone Street

Exporters

Boston, Mass.

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large
stock of all kinds of casings constantly on hand

Established 1903

12 COENTIES SLIP, NEW YORK

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Gerckenstwiote 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

J. H. BERG CASING CO.

Importers

Sausage Casings

Exporters

946 W. 33rd St.

Chicago, Ill.

Massachusetts Importing Company

Importers

HIGH GRADE SAUSAGE CASINGS

Exporters

*Direct Importers of Russian, Persian, Chinese Sheep
and Hog Casings*

78-80 North Street

BOSTON, MASS. U. S. A.

Sausage Casings

HARRY LEVI & COMPANY

842 WEST LAKE STREET

Importers and Exporters

CHICAGO

MANUFACTURERS

Poultry Foods
Tallow and Oils

BUYERS OF

Beef Cracking
Calf Skins

CONSOLIDATED BY-PRODUCTS CO.

West Philadelphia Stock Yards

30th and Race Streets

Philadelphia, Pa.

MANUFACTURERS

Beef, Sheep and Hog Casings
all Descriptions

Beef Weasands a Specialty

IMPORTERS OF

Mt. Grade Hog and Sheep
Casings

Dependability

IT'S a word packed full of meaning, dependability. Take one side of it—dependable counsel.

Selling cans is one thing. Selling the container that meets the requirements of your product is quite another.

An unsuitable package can and often does curtail the successful distribution of a product.

Canco salesmen are qualified counselors on your package needs. They apply to your particular needs the breadth of Canco experience. Supporting them, the Manufacturing Divisions have the ability and desire to carry out in quantity and quality the container you need.

Altogether the Canco organization offers you in Canco service the full meaning of the word in letter and in spirit. And Dependability is a big part of it.

American Can Company

NEW YORK

CHICAGO

SAN FRANCISCO

American Can

CONTAINERS OF TIN PLATE BLACK IRON GALVANIZED IRON FIBRE

CANCO

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**WE DON'T PAY ONE CENT FOR
RIDGWAY ELEVATORS UNTIL THEY
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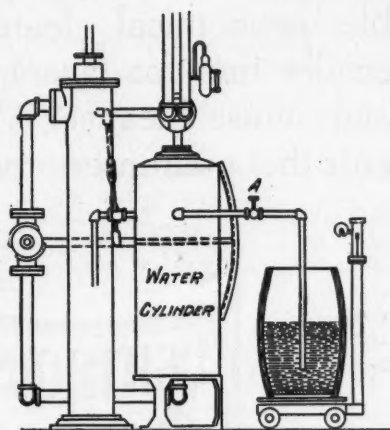
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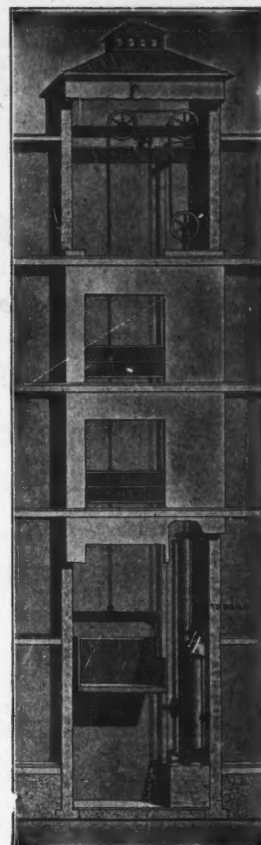
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hence increase tonnage. They will help you to prevent spoilage and thus increase tonnage. They will help you reduce shrinkage, thereby increasing tonnage. They will save steam and fuel. They will provide you with accurate records of performance to check against the claims and returns of dissatisfied customers and THEY IN-
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Send for Catalogs R-49, H-49 and G-49.

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Control and Record Your Temperatures Automatically, Then Production Is on a Safe, Sound Basis

In no other industry is the difference between buying and selling price as narrow as in yours. So your profits must come from big production and you must make a pound of finished product equal as nearly as possible a pound of raw material. Shrinkage, spoilage, waste, are with you constantly. Your business is a fight against the disintegrating forces of nature and you fight this fight with degrees of temperature, either hot or cold, as your only effective weapon. Can't you, therefore, see the logic and wisdom of scientifically controlling your weapon?

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will help increase your production of GOOD meat-food products. They have been adopted as standard by many of the largest and most successful meat producing, sausage making and by-product manufacturers in this country. Whether they control, or simply indicate or record temperatures, they "tell the truth." They will help you speed up production and

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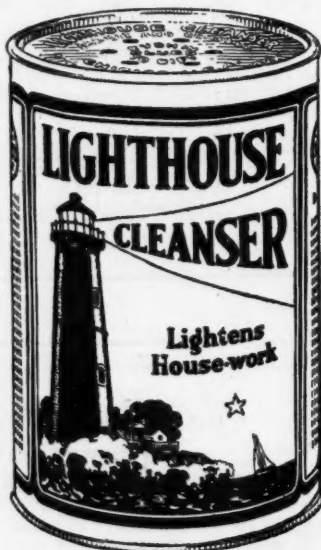
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LIGHTHOUSE CLEANSER

A dependable, economical cleansing and scouring compound. Especially fine for cleaning metal, tiling, marble and wood. Lighthouse Cleanser is a combination of natural cleansing agents that guarantee steady, dependable service.

For Packinghouses and Factories

Lighthouse Cleanser is recommended for packinghouses, factories, etc., because it is manufactured with the purpose of securing maximum effectiveness in thorough cleaning with the least waste of time and effort.



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It is more economical, when used by industrial concerns, to buy Lighthouse Cleanser by the barrel, or in pails or kegs. For individual use, we recommend the smaller packages.

The Modern Efficient Cleanser

The effectiveness and cleansing properties of this scientifically developed product, have made Lighthouse one of the most popular and widely used cleansers on the market. You will find it particularly suited for your various requirements. Quick delivery may be had from any of our various branches.

Write for prices

ARMOUR AND COMPANY

Department of Laundry Soap
1355 W. 31st Street, CHICAGO, ILL.

THE NATIONAL PROVISIONER

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No. 21

Why Some Packers Don't "Buy Right"

Errors and Evils of Order Buying To Which Most Shipping Packers Do Not Seem to Have "Caught On"

Outside packers who buy hogs at principal livestock markets often have been accused of being responsible for high prices!

"Shipping orders" are said to be the delight of the hog speculator, and the chief cause of hog price jumps.

Shippers deny they are to blame. They complain that the market "is put up on them."

Recent erratic performances in leading markets have called attention to this situation, and emphasized its seriousness.

Here are some thoughts for the packer who buys hogs at a distance, the "shipper" packer:

1. Who is your order buyer?
2. When do you give him your orders?
3. How are your orders placed?

Who Is Your Order Buyer?

Many packers place their orders for hogs—and for cattle and sheep as well—with commission firms, not order buyers. These firms receive livestock on consignment from country points for sale on the market. Here is the way it works:

Jones the commission man has a few orders from packers, and he gets in say 10 cars of stock from the country.

With the packer orders to play on, he "pegs" his price well up the scale, knowing that Jones the commission man can sell to Jones the order buyer, with no questions asked. The higher the price, the more credit he gets from the country.

Other commission firms, doing an exclusive commission business, have to put up their prices, too, to match his. The packer pays!

Can't Serve Two Masters.

Packers should know that commission men are SELLERS as opposed to packers as BUYERS. Their interests are bound to conflict, and this does not

reflect discredit on the commission man as representative of the producer.

Every order given to a commission man, instead of an exclusive order buyer, makes the packer compete against

1. The order buyer.
2. The straight commission firm.
3. The country shipper.

Many Eastern packers are buying right now from this class of middlemen. No wonder they "get stuck!" No man can serve two masters.

Buying From the Speculator.

Again, many packers place orders with so-called order buyers who are

speculators first—and order buyers only as a means of unloading their holdings.

Green is a speculator order buyer who has, say, standing orders for half a dozen cars. He picks them up here and there, unsorted, as he can get them.

Then he starts out to boost the market on the other straight order buyers. Each time the market goes up a notch he makes money. When he gets it where he wants it, then he weighs the hogs to his customers at the high price—and pockets the margin!

Meanwhile, he has forced the price up on everybody else, both order buyers and local packers.

Late Placing of Orders.

WHEN DO YOU PLACE YOUR ORDERS?

Orders should be given order-buying concerns as far in advance as possible. Many concerns whose aggregate purchases represent considerable volume make a practice of wiring out their orders the day stock is to be shipped. At some markets where "daylight saving" time is in effect these orders drop in at an hour when they will either throw the market up, or place the order buyer where he cannot fill up.

If a packer finds an order-buyer in whom he has confidence, he should at least place a standing order for his minimum requirements, specifying weights, rates and shipping days.

With this advance knowledge the order buyer can quietly shop around and pick the stuff up without creating any unusual activity.

On the stuff on which he has standing advance orders he can frequently save the packer 10c to 25c per 100 lbs. Any live order-buyer can do this.

HOW ARE YOUR ORDERS PLACED?

If packers must, or if they prefer to send their orders in the day of in-

Who Boosts the Price?

Mr. "Shipper" Packer:

You doubtless believe that your hog buying is done on the best basis possible.

You have confidence in your representative at the market. And he doubtless is all right.

You are the one that is wrong. You have fallen into lazy habits and you think it is standard practice.

You wire your buyer to get you so many hogs at the best figure possible. You want them right away.

Is that the way to get hogs at a reasonable price?

There are three things to remember in order buying:

1. Let your buyer have his orders as far as possible in advance.
2. Place a limit on the price to be paid.
3. Be certain that your representative is not serving opposing masters.

tended shipment, they should put a price limit beyond which the order-buyer may not go.

Livestock may always be had (except in an unusually rare case) at a price. A rush, last-moment order means "buy" but not necessarily "buy right."

Such an order is "pie" for the speculator-order-buyer, but it raises Cain with prices!

Lose Chance to Save Money.

Don't shut your eyes to conditions and prices at all markets except one or two.

Frequently, packers could cut the prices 25 cents with practically the same delivery and rate.

Sometimes orders are slammed into Chicago one after the other on a rising market, that is reflected at other markets where the demand certainly does not justify a rise.

A little shopping on a bullish market would frequently cure a lot of trouble.

These are some things the "shipper" packer should consider when he buys his hogs. Often he knows he is paying too much, but blames conditions—when it is his own fault!

But there are many such packers who really are not awake to the situation. They go on paying more for their hogs than is necessary, and can't understand why they are accused of "bulling" the markets.

[This subject will be discussed further in later issues of THE NATIONAL PROVISIONER.]

Figuring the Hog Test Packer Who Buys Hogs Dressed Asks How to Figure.

As the use of the Short Form Hog Test is becoming more general, inquiries concerning the method of figuring are becoming more numerous.

It is not expected that THE NATIONAL PROVISIONER's test form will suit every packer, or that it can be used under any and all conditions. It is merely offered as a model, to be adapted by each operator to his own conditions and needs.

The main point is: Figure!

If you don't know how, we'll try to help you out. Here is one inquiry from a packer who buys his hogs dressed:

Editor THE NATIONAL PROVISIONER:

We are buying our hogs dressed with the heads on and leaf out, and would like any figures you might have which would enable us to adjust this "Short Form Hog Test" to apply in our case.

Inquirer states that his company buys all their hogs dressed with the heads on and leaf out. All of the product from these hogs is sold green. He wants to know how he can use the "Short Form Hog Test."

This company can use the "Short Form Hog Test" without difficulty. In fact, it will be still easier than for the man who actually slaughters his hogs, as the expense item is more easily calculated.

To satisfactorily apply the test the inquirer should get his dressed hogs on a

Where Do They Come In?

Just when you thought hogs were down to where you could cut out a small profit;

And just as product prices began to look as though they might help you out with some of that high-cost stuff in your cellar;

Just then—

In jump the hog scalpers and lock up the hogs, and up go hog prices by leaps and bounds!

Wouldn't that jar you?

Where do these hog speculators come in, anyway?

live hog basis, as the range in weights and yields of various products are calculated on this basis.

Unless the inquirer knows the live weight of his dressed hogs, he will find it easiest to use an arbitrary dressing percentage, in order to figure back and get the average live weights.

With the head on and leaf out hogs will dress on an average of 73 to 75 per cent, depending on quality. Some may dress considerably under this, and good butcher hogs may dress higher.

All on Green Basis Except Lard.

All products listed in the test are on a green basis, with the exception of lard, which is used instead of the raw fat credit.

In this particular case the raw leaf credit would be eliminated, reducing the cutting yield by just that much.

All credits are based on 100 lbs. live hog.

The total gross credits can readily be found by using the DAILY MARKET SERVICE prices of the day test is made, just as is

Short Form Hog Test

Do you know each day how your hogs "cut out"?

Do you know how to figure all operating charges and expenses so as to get at your cutting profit or loss per day or per cwt.?

THE NATIONAL PROVISIONER's revised Short Form Hog Test enables you to keep track of this each day.

If you want a supply of these test forms for daily figuring fill out the following and mail it at once:

The National Provisioner,
Old Colony Bldg., Chicago.

Please send me copies of the
Short Form Hog Test for daily figuring.

Name

Street

City

Single copies, 2c; 25 or more, 1c each;
quantities, at cost.

done in the samples worked out in THE NATIONAL PROVISIONER.

This inquirer's credits would be confined to the green product and to such edible killing offal as is furnished by the head—lips, snout, tongue and cheek meat.

There would be no inedible killing offal. All expense is calculated on 100 lbs. live hog.

Calculating the Expense.

Expense calculation in this case would be a simpler matter. Such expense as is involved in the buying and slaughter of live hogs is all eliminated but is, of course, included in the price paid for the dressed hog. The actual expense entering into these particular calculations begins with the buying of the dressed hog.

To this primary expense is added the actual cost of the hog, any transportation expense that may be involved, cutting, refrigeration, etc.

The exact way to figure selling expense is to figure it against each product produced by the hog, as the selling expense against certain products is much greater than against other products. Detailed instructions in following out this plan are given in the "Explanatory Notes" accompanying the "Short Form Hog Test."

A Simpler Method.

A simpler, but somewhat less exact method, is to figure the total selling cost for all products coming from 100 pounds of hog, and deduct this from the total selling price.

This method would be as follows: Add together the product and edible offal credits so that the total credits per 100 pounds of live hog are known.

Add together such costs as buying dressed hog, the cost of the hog, transportation, cutting, refrigeration and any other expense that may be incurred up to the time product is turned over to the selling department.

To this add the total selling expense for all products contained in the 100 pounds of live hog.

The difference between the total cost and the total selling prices, per 100 pounds live hog, will be the profit or loss basis of that day's transactions.

ARMOUR DECLARES DIVIDEND.

The directors of Armour and Company have voted the regular quarterly dividend of 1 3/4 per cent on the preferred stocks of both the Illinois and Delaware companies. A quarterly dividend of 50 cents a share, equivalent to 8 per cent annually, was also voted on the common stock.

F. Edson White, president of the company, reported a satisfactory condition of business. "Our earnings for the first four months of the fiscal year were better than for the same four months a year ago," said President White.

PROVISION—PROFIT—PROSPECT.

(With apologies to John W. Hall for infringing his doggerel patent.)

Price of hogs a-soaring.

Packers also "soreing,"

All the "Brains" a-snoring—

Makes one want to fight.

Salesmen all a-telling

How cheap John Jones is selling—

However:

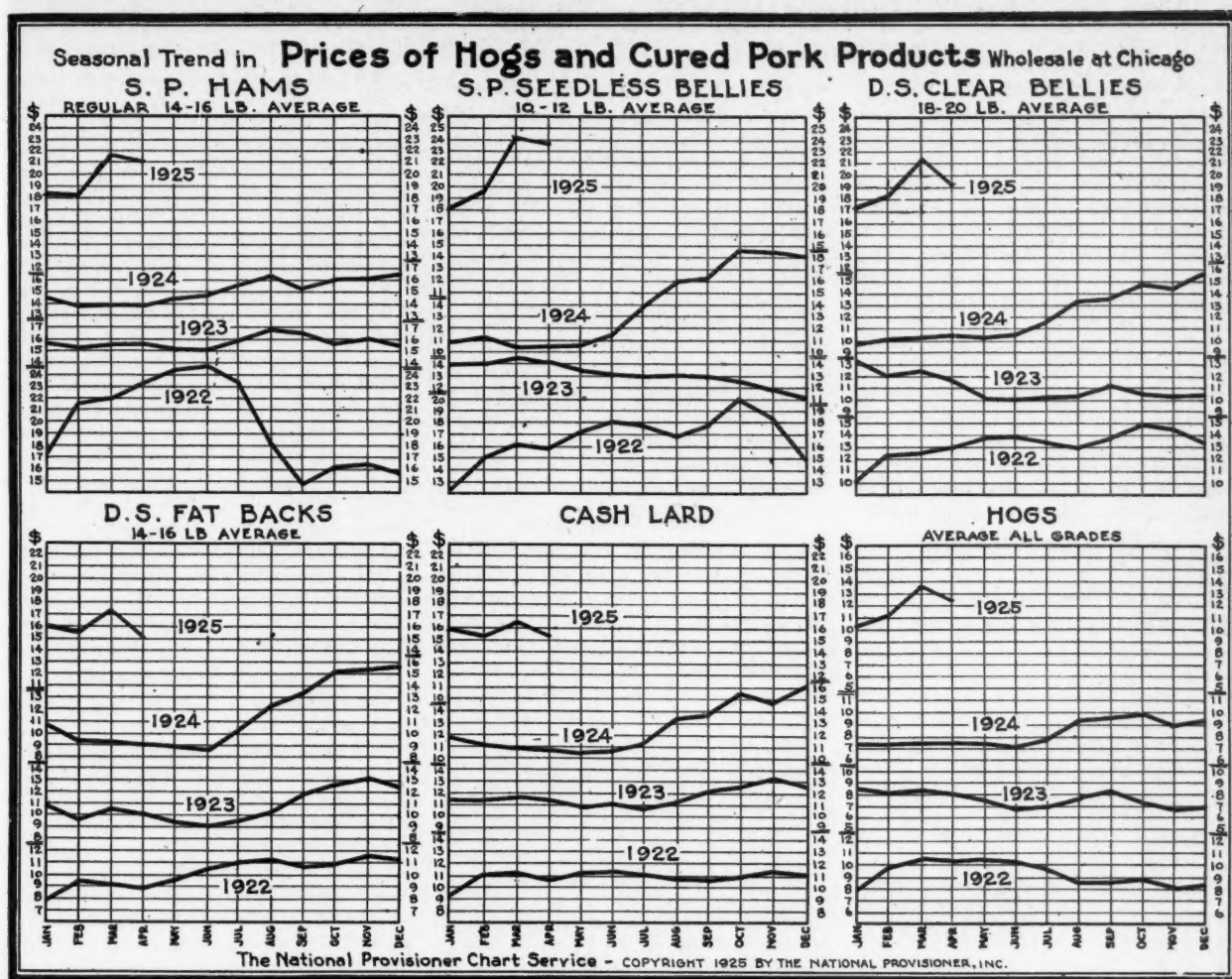
"No bird ever flies so high

But what he's got to light—

Gee, wot a life!"

—C. M. Aldrich.

Nebraska City, Neb.



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows prices of cured pork products and live hogs for the first four months of 1925 with comparative trends for the three years preceding.

The month of April saw a slump in all cured product prices from the high average reached during March. The higher prices of product seemed to have shut off buying and the demand was slow for all commodities.

A good many hams had been sold during the winter and early spring months for forward delivery, with the expectation of shortage in the hog supplies. However, the erratic movement of the hog market had a tendency to destroy buyers' confidence, which was responsible in large measure for the depression. At the same time demand in the United Kingdom was slow, and this reflected upon the sales of practically all averages.

S. P. bellies have been in a very strong position, especially the light and medium averages. The downturn in this product evident in April was in sympathy with the general price depression in all cured products during that period.

The light put-down of D. S. bellies during the cumulative season forced prices above a working point with the consumptive trade, and there was very little demand during the first half of the month. Some buyers who had made purchases in large quantities in expectation of a heavy consumptive demand found difficulty in moving the product at the high levels. However, during the period of depression stocks failed to accumulate and the market reacted. Stocks generally are well centered and a good many packers are now buyers of this product.

The demand for D. S. fat backs was poor during the month and prices showed a steady decline. In fact, they went so low that considerable interest was created on the buying side.

Lard continued to suffer from the large accumulation and the poor demand from abroad. There was nothing to bolster up the price, and the level slumped for this product along with that of other commodities.

Hog prices during the month declined from the high point they had reached during March but still held to an average well above the twelve-cent mark. The supply showed considerable fluctuation but was considerably lower than the receipts during the same month a year ago. Packers have shied at the higher prices, for there was nothing in the product market to warrant the high hoof prices.

There is still nothing on the horizon, in the light of demand, to indicate a shortage of hogs. Product does not move so rapidly at the higher levels. The only safe method of procedure seems to be operation on a merchandising basis, without placing too much confidence in future profits to make up past losses.

Making An Odorless Packing Plant

By H. D. Tefft

[EDITOR'S NOTE.—This paper was read at a recent meeting of the Operating Section of the Institute of American Meat Packers. Mr. Tefft has made an exhaustive study of this important question at the plant of the Harris Abattoir Co., Toronto, Canada.]

The growth in recent years of the size and operations of modern packinghouses and their location in the heart of big cities, oftentimes adjacent to desirable residential districts, has brought to the foreground the problem of their operation without annoyance to residents of the surrounding properties. The seriousness of the problem in each particular case depends upon the location of the plant with respect to its distance from these desirable residential districts.

When approaching the general question of elimination of offensive odors from packinghouse operations, it is of importance to analyze the nature and source of these odors.

Two Classes of Odors.

Offensive odors fall under two general heads, overhead or plant odors and sewer odors. The principal overhead odors in order of their offensiveness are from rendering, drying, casing-sliming, blood-cooking, tank-water storage, hog-hair cooking, crackling-cooking, tripe cooking, hide-cellular operations.

There are also odors escaping from catch-basins and sewers in the plant and becoming general plant odors.

The principal sewer odors come from hog-casing fermentation waters; rendering, drying and evaporating condensate; sour tank-water bottoms; scalding-vat water, dirty catch-basins; and dirty elevator pits.

After a survey of the causes of odors, the next step is to separate those odors intimately connected with processes correctly manipulated from odors caused by some form of carelessness or neglect. For example, we have to render our raw fats and, in doing so, we create an odor. But on the other hand, there is no excuse for the odor from sour tank-water or a dirty and foul catch-basin.

Easily Preventable Odors.

Let us first consider the odors due to neglect, and, consequently, the most easily preventable. I have already mentioned one and possibly the one that offends most frequently; that is, sour tank-water.

Another one is stale blood. All blood should be cooked, pressed and dried as soon after it leaves the killing floor as possible, and under no circumstances left until the next day. If left, it not only creates a most offensive odor while being cooked but also causes unnecessary trouble while being dried.

Hog hair should also be cooked immediately after the killing is finished and then dried as soon as cooked.

Handle Tankage Quickly.

Stale tankage is another source of trouble. Tankage should be handled into the dryers as soon as pressed. If left to become cold and sour, it will cause all

sorts of unnecessary odors when being dried. It should also be thoroughly dried because, if left in a pile in a semi-dried state, it ferments and starts trouble again.

Hog scalding vats should be thoroughly cleaned out after every kill. The sewers leading from the sticking pens should also be flushed clean after every kill. A dirty blood sewer causes mysterious odors hard to trace at times.

All catch-basins and particularly the main catch-basin should be emptied and flushed clean every day. Elevator pits should be kept clean. Water from washing floors very often floods into elevator pits, sours, and starts an offensive odor. This is particularly the case with the elevator pit in the hide cellar.

Cleanliness Stops Odors.

If, in attacking the odor problem, the suggestions outlined are rigidly adhered to, fifty per cent of one's odor problems will be solved. In almost all of these suggestions, simple cleanliness and prompt handling of material are the main requisites. In the case of some of the suggestions, capacity of equipment is a factor.

When we come to the odors caused by the various packinghouse processes, even when correctly manipulated, we have a different problem. The question to decide here is one of satisfactory methods.

Take, for instance, the gases from rendering tanks. One of the first methods adopted to combat this odor was the installation of jet condensers, the condensate containing the dissolved gases being discharged into the sewer.

We did not find this solution satisfactory because it caused a great deal of odor from the sewers, which, in our case, ran through a residential district. Furthermore, some of the odor from this con-

densate escaped into the plant and had the same effect as a plant or overhead odor.

Getting Rid of Rendering Odors.

We tried to remedy this defect by spraying the condensate through a tower, blowing air through this spray, and then discharging this air beneath the fires in our boilers. The idea in mind was that if we blew all the gases out of the condensate, there would be none left to be liberated in the sewers. This scheme did not prove satisfactory.

Later we tried condensing the exhaust from the rendering tanks through double pipe condensers and then chemically treating the concentrated essence. This proved better than either of the previous methods but still was not entirely satisfactory.

The method which we finally adopted and which has proved entirely satisfactory is simpler than any of the others. We merely piped our exhaust to a point directly over our fires. The odor is completely burned before it reaches the stack.

Of course, with all of these methods it is absolutely essential that all gas connections to the tanks and all manhole covers on the tanks shall be absolutely tight.

Tankage Drying Troubles.

We went through the same round of experimenting when we tackled the question of drying tankage and we finally adopted the blower fan method. The steam from the dryers is exhausted by a fan through a duct and then a condenser chamber and then carried below the fires in our boilers.

There is this much to say about this particular problem. If tankage and blood are handled and dried promptly, the odors from them are much less objectionable than the odors from rendering, and carry for a very short distance. But, if not handled promptly, the exact opposite is true.

The condensate from the evaporation of tank-water was a decided puzzle for a long while. We tried aerating this through a tower in the same manner as the condensate from the rendering tanks, and in this case, too, the results were not satisfactory.

This problem was finally solved by injecting chlorine gas into the condensate immediately after it left the vacuum pumps. It was our opinion, although difficult of proof, that this injection of chlorine into the sewers had a beneficial effect upon the sewers as a whole.

Evaporate Tank Water Promptly.

It is essential that all tank-water should be evaporated as promptly as possible and never held over from one day to the next. The holding vats should be emptied and flushed out each day, preferably with hot caustic water.

One of the worst smells around a packinghouse is that caused by the fermentation of hog and sheep casings. It spreads and hangs, arrives from apparently nowhere, and permeates everywhere. We have been using a small proportion of weak salt brine in each barrel of casings as they are fermented and then treating this fermentation water with caustic soda solution before it goes to the sewer. If carefully watched, this method is fairly satisfactory.

(Continued on page 45.)



HOWARD M. WILSON
Superintendent Columbus Packing Co., Columbus, Ohio, inventor of the gut hasher.

Steps Forward in Meat Practice

Modern Devices and Ideas Which Help Packing Industry to Keep Up with the March of Progress

III.—A Gut Hasher.

As is the case in many other industries, some of the most outstanding improvements in machinery and equipment in the packing industry have been made by operating employees. The man who does the work is the one who is best able to tell what improvements should be made in the equipment he works with.

That this inventive genius is not idle was shown by the large response to the Prize Idea Contest, conducted last year by the Institute of American Meat Packers. The plans submitted ranged from simple improvements to existing equipment and methods to entirely new machines.

THE NATIONAL PROVISIONER has made arrangements to publish brief descriptions and illustrations of some of the more outstanding ideas brought out in this contest. The first of these appeared in the issue of November 22, 1924, describing a hog head conveying table. The second, in the February 7, 1925, issue, took up a lard measuring and filling machine.

Another idea to be rewarded in the contest was a gut hasher, submitted by Howard M. Wilson, superintendent of the Columbus Packing Co., Columbus,

Ohio. It is a development from a rock crusher, and is said to have proved remarkably efficient and satisfactory.

A brief description of this device follows:

Hashing Black Guts

A new type of gut hasher, designed by Howard M. Wilson, superintendent of the Columbus Packing Company, Columbus, Ohio, was one of the ideas to receive award in the 1924 prize contest for practical packinghouse ideas held recently by the Institute of American Meat Packers.

It has been found that this machine will do satisfactory work on the hashing or shredding of all kinds of entrails such as black guts from hogs, beef pecks, sheep and calf paunches and the small entrails.

Formerly Required Two Machines.

The regular type of gut hasher using circular knives and saw blades, which has been in common use by packers for the last ten or twelve years, will not hash or shred all the various kinds of entrails. It has been common practice to use another type of machine for shredding the cattle pecks for cleaning. Many plants

do not bother to hash and wash the small entrails at all.

The old types of gut hashers do good work on hog guts only when the blades are good and sharp, but owing to the fact that hog black guts commonly contain gravel, coal, nails, etc., the knives do not remain in good condition for long periods.

If the materials are not thoroughly shredded, they are not washed out properly and the quality of the grease in the tank in which the dirty entrails are rendered is lowered.

Three Big Advantages.

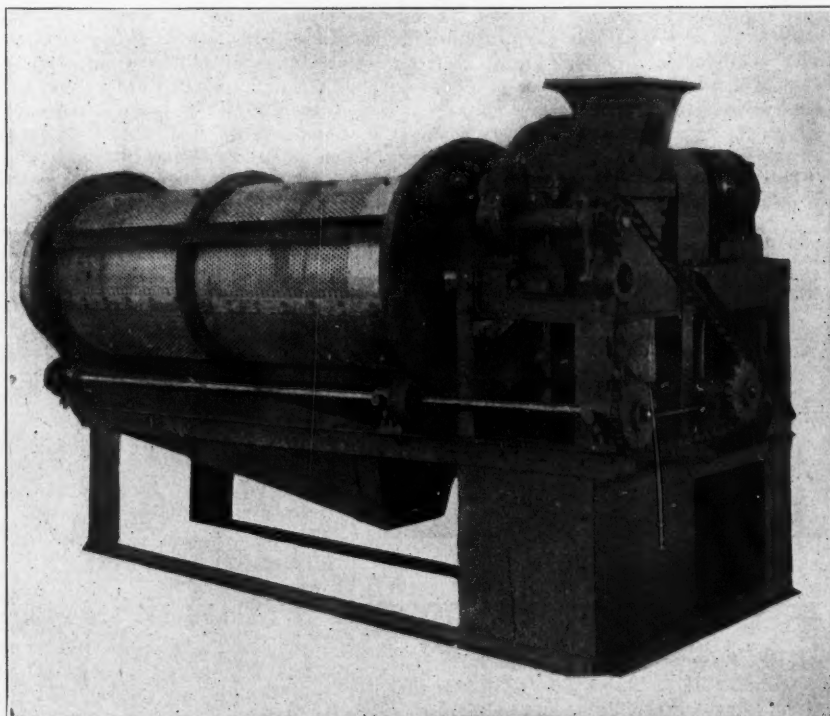
The advantages claimed by the manufacturers for the new type gut hasher are:

1. It will hash to any desired size the



WHERE HASHER IDEA CAME FROM.

The original limestone and coal pulverizer which furnished Howard Wilson with the idea for his gut hasher.



COMBINATION GUT HASHER AND WASHER.

This is the gut hasher and washer developed by Howard Wilson out of the old limestone pulverizer. After the guts are hashed they are discharged into the perforated, revolving cylinder, where they are washed clean by the time they reach the other end. Any fats in the water are caught in the fat trap under the cylinder.

entrails from hogs, cattle, and sheep. The hasher is made in three different sizes to meet the various conditions as to capacities. The junior size will not take a whole cattle peck but will handle them easily if the pecks are first cut in half with the cleaver.

2. Does not require the daily attention of a mechanic, as there are no knives and saws to get dull and need changing every day. The hashing elements are interchangeable and can be worn on all four corners, then taken out and reground and all four corners worn off again before new ones will be required.

There are two high grade self-aligning ball bearings which are lubricated by means of grease cups. These grease cups, of course, should have regular attention, but this is all the mechanical attention the hasher will require.

This means a big saving in mechanic's labor and repair parts, as one corner of the blades will hash over 300,000 sets of entrails before necessary to turn over.

Improving Quality of Greases.

3. The largest saving is that effected in the improved quality of the greases produced by having an efficient hasher on the job every hour of every working day in the year. The amount saved is

based entirely on the volume produced.

Howard M. Wilson, the inventor, was born on a Kansas farm nearly forty years ago and started work for Swift & Company, when under 15. He has been in the industry ever since, having held many supervisory posts in operating departments. Two years ago he was appointed superintendent of the Columbus Packing Company.

TRADE GLEANINGS.

Greenville Cottonseed Oil Mill, Greenville, Tex., plans to erect two new fire-proof seed houses.

Frye & Company, packers, Seattle, Wash., have opened a new retail meat market in Shelton, Wash.

The plant of the Dixon Packing Co., Houston, Tex., was recently slightly damaged by fire. Loss was slight.

W. E. Keller, president of the Globe Mills, plans to erect a \$200,000 cottonseed oil mill in El Paso, Texas.

Miller & Crenshaw, meat packers in Jonesboro, Ark., have built a new modern branch house in Blytheville, Ark.

Miles Packing Co., Cape Girardeau, Mo., plans to erect a \$80,000 packing plant and increase its capital from \$25,000 to \$125,000.

Stahl's Meat Market, Inc., Evansville, Ind., has changed its name to Stahl Packing Company and increased its capital stock from \$30,000 to \$105,000.

A new, modern packing plant is being erected in Reno, Nev., by the Humphrey Supply Company at a cost of \$50,000. The present plant will be dismantled when the new structure is put in use.

The meat packing plant and property at Amarillo, Tex., which has been idle for some time, has been sold to W. H. Batcheler, of Graham, who plans to remodel the plant and open it in the near future.

Burrard Packing Company, Vancouver, B. C., has let contract for the construction of an abattoir costing around \$45,000, which will be erected in Vancouver. This is the first unit of a new and thoroughly modern packing plant which the company plans to erect in that city.

Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 509 South Wabash Ave., Chicago, Ill.

WIN CAR BEDDING CASE.

The decision of the Interstate Commerce Commission in the famous Eastern live stock car bedding case leaves the shippers little to be desired in the way of a sweeping victory over the railroads.

The merits of the case were made the subject of a special article in the April 18 issue of THE NATIONAL PROVISIONER, and need not be repeated here.

In its decision, which holds the carriers' proposed rule to be unjustified, the Commission ordered the cancellation of the proposed rules, and criticized the carriers for attempting to effect this change.

Said the decision in part: "It is thus seen that the carriers seem to retain in full the present charge, but to lessen the service thereunder, to eliminate their common law obligation to furnish suitable bedding by substituting therefor an obligation to place in the car specified amounts of materials, and when this is not sufficient, to force the shippers to finish out the bedding themselves or secure through the carrier the completion of the bedding from private concerns under no obligation to furnish it, and at charges not subject to regulation."

Commenting on the carriers' obvious attempt to nullify the common law liability for them to furnish cars suitably bedded, the Commission said: "This effort, coming so soon after our decision in National Live Stock Exchanges vs. Atchison, Topeka & Santa Fe Railway Co., together with the emphatic declaration of their witness that 'regardless of what the Commission said there, it is not the duty of the carriers to bed live stock,' shows a mistaken policy!"

This decision affirms the declaration of principle that it is the carriers' duty to

furnish cars suitably bedded, and that if it is necessary to use any amount of bedding, such amount shall be supplied by the carrier. It also affirms the principle that bedding furnished by stock yard companies is for the benefit and convenience of the carrier, and not for the shipper.

THE NATIONAL PROVISIONER urges live stock shippers to study the suggestions contained in the article in the April 18 issue, and to file claim to recover any amounts they may have paid in addition to \$1.00 per single-deck car and \$1.50 per double-deck car.

NEW HEAD FOR MARKET WORK.

The appointment of Nils A. Olsen as assistant chief of the U. S. Bureau of Agricultural Economics was announced recently by Secretary of Agriculture W. M. Jardine. The appointment is a promotion for Mr. Olsen, who has been with the U. S. Department of Agriculture since 1919.

Mr. Olsen was born on a farm near Herscher, Ill., Aug. 31, 1886. He was educated in various universities, and in 1912 assumed the management of a corn belt farm. In 1919, he went to the Department of Agriculture, and in 1922, assisted in the administration of the seed loan funds in the Northwest. He was later placed in complete charge of this work. Just prior to his new appointment Mr. Olsen was in charge of the Division of Agricultural Finance of the Bureau of Agricultural Economics.

WHEELING CANS IN CHICAGO.

The Chicago sales offices of the Wheeling Can Company have been moved from 2547 Arthington Street to the Harris Trust Building, 111 W. Monroe Street. The can division of the Wheeling Corrugating Company has been absorbed by the Wheeling Can Company, and the sales activities of the famous Wheeling Can Company, in the Chicago territory, will be under the direction of district sales manager Paris O. White, with headquarters in the Harris Trust building.

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Standard
for Animal
By-Product
Liquors**



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Calif.

Do It From the Inside

A significant statement was made by
Secretary Hoover in the course of his
talk before the annual convention of the
Associated Advertising Clubs of the
World at Houston, Texas.

This was to the effect that the grow-
ing complexity of our modern life re-
quires that if self-government is to be
a success there must be self-government
among groups. "There are many prob-
lems of restraint or abuse that can be
solved by agreement among groups, in-
stead of by law."

Again, the advisability of individual
business concerns comprising an indus-
try getting together to iron out their
difficulties is pointed out. This ironing
out can be applied to anything objec-
tionable within an industry, and to objec-
tions raised from without. Mr. Hoover
feels that our numbers have become so
great that we are feeling the effects of
elbowing each other in all directions.

It is this solution of difficulties by
groups that is expected to eliminate gov-
ernment interference in business. "The
arm of government is a poor cure for
abuse, for it becomes at once a restraint
of liberty," said the Secretary.

Difficulties and causes of misunder-
standing can be cured without govern-
ment regulation. An industry itself can
wipe them out.

No industry is a model industry, just
as no human being is a perfect human
being. But every industry can work to-
ward an ideal. That ideal would include
trade practices satisfactory to all, and a
code of ethics under which competition
would be based solely on quality and
service.

This advice from the head of the
United States Department of Commerce,
for groups to get together and stand-
ardize, should find a warm reception.
Surely nothing is more desirable than
to operate under such high standards that
there will be no call, from within or
without, for government interference.

It Needs a Big Man

The appointment of a new head for
the Packer and Stockyards Administration
in the U. S. Department of Agriculture
is a matter of considerable interest to the
packing industry.

The regulatory powers given to this
branch of the government are such that,
unless administered by a man with broad
vision and training, they are apt to be a
handicap to the free transaction of busi-
ness.

The man at the head of the administra-
tion should not be a tool in the hands

of any one group, to whip other groups
or agencies into shape. Instead, he should
be an unbiased judge, basing his opinions
and directions only on what is right for
all concerned.

Justice is justice, whether meted out
to the stockman, to the market agencies
or to the ultimate consumer of live-
stock—the packer. Only a man capable
of judging every angle of situations that
arise should be charged with the ad-
ministration of so important a regulatory
measure as the packer and stockyards
act.

Apparently such a man has been chosen
in John T. Caine of Utah. His training
and experience have been broad and gen-
eral, and they should enable him to weigh
the many angles of important questions
coming up from time to time, and to pass
unbiased judgment on them.

Breadth of vision in the administration
of its affairs is anticipated in the packers
and stockyards administration under the
new regime in the Department of Agri-
culture.

Hogs and Index Numbers

The purchasing power of hogs is sup-
posed to be the index which guides the
farmer in his production of this class of
livestock. This being true, the farmer
should find his old friend, "the mortgage
lifter of the farm," right on the job this
year.

A study recently made of the purchas-
ing power of hogs, using the average
for the years 1910 to 1914 as a basis of
100, shows that in March, 1924, the pur-
chasing power of hogs in terms of all
commodities was only 58, while in terms
of corn it was 70.

Practically a year later—in February,
1925—the purchasing power of hogs in
terms of all commodities had increased
enormously, from 58 to 82, but remained
the same in terms of corn.

One month later, in March, 1925, the
upward trend had continued until it was
very near the pre-war level, or 98 in
terms of all commodities, and 86 in terms
of corn.

In spite of the fact that hog prices have
dropped somewhat from their high level
in March, the present price is very nearly
comparable with the prices farmers are
paying for the products that they have to
buy.

Now, it is more than likely that very
few farmers know the relation between
index numbers and hog prices. But they
do know that their hogs are bringing
them good money, and they are going
to take a chance on raising more.

The result will doubtless be evident in
the hog runs this fall.

PRACTICAL POINTS FOR THE TRADE

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German Canned Hams

Inquiry comes from a subscriber regarding a specially-prepared German ham purchased in the United States. He says:

Editor The National Provisioner:

Recently we bought a German ham that was manufactured and shipped to this country by some packer in Hamburg. It was in a pear-shaped can, about six inches high and 12 inches wide at the widest point.

The ham had been boned out, sewed up, apparently placed in the can, sealed up and then boiled as the stock came out of the ham and remained around it, filling up the can completely.

This ham weighed about 10 pounds, about 2 pounds of jelly and the can weighed probably half a pound.

Can you give us information regarding the manufacture of this kind of hams?

There are at least two kinds of hams commonly prepared by the Germans which are cooked and packed in cans.

One of these is "Rollschinken" or rolled ham, which is prepared with and without jelly.

The other, "Saftschinken," is a boned-out rolled ham, prepared in jelly.

Methods Used in Germany.

The method of preparation of the hams, similar to that purchased in this country by the inquirer, is as follows:

Cooking in Cans.—Take a boned S. P. ham, thoroughly rinse and clean, roll or press, according to size and weight, and pack in corresponding size cans. Pour salt brine or gelatine over them till can runs over, and seal air-tight.

Then place the closed cans in the boiler or steamer and let them remain there until cooked, the time required depending on the size of the ham.

The cans should be placed in the boiler or steamer at a temperature of 210 degrees. After 30 minutes reduce heat to 190 degrees. Allow the hams to remain from 22 to 25 minutes for each pound of weight, deducting the first 30 minutes mentioned above from the total time.

For example, a 10 lb. ham would cook at 210 degrees temperature for 30 minutes. Temperature would then be reduced to 190 degrees, and the ham would cook at this temperature from 3 hours and 10 minutes to 3 hours and 40 minutes.

Cooked Before Canning.—Another method of preparing hams in cans is to place the boned hams that have already been cooked (but not too tender) in the cans, fill these with brine or gelatine to the top and seal.

These hams are further cooked in the sealed can 30 minutes at 210 degrees, and then 60 minutes at 190 degrees. They are then flushed off with water and set aside to cool.

In preparing the brine for canned hams, mix 3 lbs. of salt to every 100 lbs. of water and cook until clear.

Preparing the Gelatine.—The method of preparing gelatine for use in canned hams is as follows:

Boil in the ham water a lot of fresh washed skins until tender.

Strain, skim off the fat and add salt according to taste, as on light broth.

Special care should be taken to see that cans are closed airtight.

Experimenting in a small way with this method of preparing hams is recommended before undertaking the practice on a large scale.

Criticism of German Methods.

An American provision expert who is thoroughly familiar with German processes suggests that the methods above outlined are not good practice.

Putting the hams in water at 210 degrees would overcook them on the outside, while the inside hardly would be heated.

It is also dangerous practice, in the opinion of this expert, because the steam within the can, generated by the sudden heating, is likely to explode the can, spoiling the product and injuring workmen.

A method of canning hams suggested by this expert is as follows:

Another Recipe for German Ham.

If the inquirer has the necessary machinery and equipment for canning meats the following recipe can be safely followed. The process is the same as in making canned corned beef.

However, if he has no canning equipment, and does not know anything of the process of canning, it will be a very expensive proposition for him to undertake in a commercial way.

The following recipe is recommended for experimental purposes.

Take a light cured S. P. ham, remove bone and surplus fat.

Have available the right-sized cans for the different averages of hams. Cans to be pear-shaped, opening on the bottom, which is the wide end.

Put hams, shank end first, into the can and press as tight as possible into can.

Add a light S. P. brine to cover. Put on top and seal air tight.

Place in cold water and raise gradually to a temperature of 160 degrees. Reduce this to 150 deg. gradually, then leave at

this temperature for 45 minutes for each pound of weight.

Close watch must be kept that the water does not get above 150 degrees, as the pressure within the cans is likely to explode the cans.

At the expiration of the boiling, remove can from water and prick to remove steam and air. Have soldering iron ready and solder up the hole immediately. This must be done as soon as the air and steam are all out, as the entrance of outside air will cause spoilage of product.

Would Not Pay This Year.

Commenting on the suggestion of canning cooked hams a market expert says:

"Certain packers in years gone by have made experimental tests on hams cooked in this manner, which never met with any great success. In fact, it was considered impractical, as a foreign business would naturally have to be developed, and the cost of handling would be considerably greater than the regular method of producing boiled hams.

"The method of producing boiled hams referred to could scarcely be considered this season, as American packers always have enjoyed an immense boiled ham business through their own plants, and have always found a steady outlet for their surplus of S. P. boiling hams on this market.

"There is every indication of a shortage of stocks this year to supply the demand, due to the decreased hog receipts and continuous good demand, even through the winter months, for S. P. boiling hams. As the season advances the demand is sure to improve, and buyers are now paying a premium over spot market for future deliveries.

"The ham referred to, cooked in a sealed tin container, would not have the finished appearance of the standard-grade boiled hams, and the extra cost of handling would be prohibitive.

"Another feature of this method of cooking would be the element of danger in using a ham possibly a few days beyond cured age. In this case the ham cooking in a sealed container absorbs its own liquid, and it is safe to say that in some instances hams would be more salty than others.

"Therefore, for this particular style of handling extra precaution would have to be taken in selecting hams just at a certain age in cure, careful soaking and handling through. And the delay in putting in sealed containers, requiring a tinsmith in addition to the other grades of skilled help, would slow down production.

"On the contrary, if there was a great surplus of S. P. boiling hams, more than could possibly be disposed of in domestic trade, then regardless of the extra cost of handling, if a foreign outlet could be developed, this method of handling might be considered.

"However, such certainly is not the case at present."

Temperatures!

Do you watch them

In the hog scalding vat?

" " rendering kettle?

" " lard tank?

" " ham boiling vat?

" " sausage kitchen?

" " smoke house?

" " meat cooler?

" " tank room?

Or in a dozen other places in your plant?

If you do not, you are losing money every day.

Send a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, for copies of the four articles on "Temperature Control in the Meat Plant," which appeared in recent issues.

Money Savers

Little savings in operating or sales methods sometimes mean big money.

Such savings actually made by packers and meat manufacturers will be described under this heading.

Watch for them! Send in your own experiences for the benefit of others. "He profits most who serves best!"

SAVING BROKEN SAUSAGE.

A concern which handles quite a volume of sausage had to tank many pounds daily, owing to pieces breaking and falling to the floor, where it was trampled.

The hanging racks were equipped with removable wire mesh racks 6 inches above the floor, and now all broken sausage is saved and marketed.

[Tell us your own money-saving experiences. **THE NATIONAL PROVISIONER** will pay for such items. Send them to Practical Points Editor, **THE NATIONAL PROVISIONER**, Old Colony Bldg., Chicago, Ill.]

Canadian Style Bacon

A curer in the East is interested in making Canadian style bacon. He says:

Editor The National Provisioner:

Could you send us instructions on the curing and smoking of Canadian style bacon?

Some Canadian concerns use fancy brand cures originated in the United States. Canadian hogs are carefully graded, and the green bellies produced are of a high quality. In the long run they would not be regarded as a profitable packing hog in the United States.

Curing:—There is a cure for Canadian bacon very similar to the American cure on English bacon. The practice is to take the green bellies direct from the cutting floor, sprinkle the face of the belly lightly with saltpetre, and rub the edges and sprinkle the face with Liverpool salt, using about 5 lbs. to each 100 lbs. of green bellies.

Then pile tightly on floor in cellar at curing temperatures, to exclude all air possible, and do no overhauling.

Smoking:—For smoking purposes the bellies should be cured about 30 days. On bellies that are to be smoked, wash off with luke-warm water, about 60 to 75 degrees temperature, and hang in the smokehouse for 24 hours without applying either heat or smoke. At the expiration of 24 hours, start a slow cold smoke with hardwood or hardwood sawdust, and maintain a temperature of 110 degrees for a total of 6 days, depending upon climatic conditions.

The bellies can be shipped at a younger age, allowing for the product to cure in transit.

Back Bacon:—There is still another product called the back bacon produced from a pork loin. Pull back fat off pork loin, leaving about $\frac{1}{2}$ to $\frac{3}{4}$ in. of fat on the loin; then take chine bones out, leav-

ing rib in the loin. Pump and cure in sweet pickle at about 78 degrees strength, using the following curing formula:

Sugar per 1,000 gals. finished pickle 150 lbs.

Refined sodium nitrate..... 52 lbs.

Salt as required to make strength on standard salometer at 35 to 38 degrees temperature, 78 deg. for hams and 70 deg. for bellies.

The regular pumping pickle to be used, made of 240 gals. plain pickle, and add 75 lbs. of refined sodium nitrate, which should give a pickle strength of 110 to 112 degrees.

This product is smoked similar to the other, giving the product the same handling and a slow cold smoke for several days.

PACKER EMPLOYEES INSURED.

The North Side Packing Company, Inc., of Pittsburgh, Pa., has taken out group life, health and accident insurance for its personnel. The life insurance coverage is approximately \$115,000.

The plan, underwritten by the Metropolitan Life Insurance Company, is co-operative, as premiums are paid jointly by employees and employer. It provides \$1,000 life insurance protection for each contributing general employee. Should he become ill or injured he will receive \$10 a week for a maximum of twenty-six consecutive weeks.

Other classes of employees are insured under a special arrangement.

Supplementing the insurance benefits are certain service advantages. These include a free visiting nurse service and a department for the distribution of booklets on health subjects and sanitation.

Dry Cured Bacon

There is always a brisk demand for fancy dry-cured bacon. It is a product that is especially well-suited for selling sliced in cartons, and appeals to the trade that demands a high grade product.

It is not difficult to make, if you know how.

Complete directions for making this fancy product have been prepared by **THE NATIONAL PROVISIONER**, and may be had by subscribers on sending in the following coupon, together with a 2-cent stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Making Fancy Dry Cured Bacon."

Name

Street

City

Enclosed find 2-cent stamp.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of **THE NATIONAL PROVISIONER** which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

Boyd Packing Company, Richmond, Va. For ham, bacon, sausage, lard and lard substitute. Trade Mark: **ACME**. Application serial No. 200,540. Claims use since July 15, 1924.

White Castle System of Eating Houses Corp., Eldorado and Wichita, Kans., and Omaha, Nebr. For ready-to-serve sausages. Trade Mark: **WHITE CASTLE**. Application serial No. 205,303. Claims use since January 1, 1921.

Blaney-Murphy Company, Denver, Colo. For shortening. Trade Mark: **SILVER SEAL**. Application serial No. 207,060. Claims use since November 1, 1907.

Edward T. Danahy Co., Inc., Buffalo, N. Y. For hams, picnics, bacon, lamb, beef, pork, veal, beef loaf, cooked and uncooked sausages, and lard. Trade Mark: **CHERRY BRAND**. Application serial No. 210,448. Claims use since February 20, 1925.



Agar Packing & Provision Company, Chicago, Ill. For beef, pork, sheep and veal carcasses and parts thereof. Trade Mark: consists of the word **AGAR** arranged on an "A" within a circle. Application serial No. 170,467. Claims use since December 15, 1921.

*Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass "splitter" work to prevent this? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."*

We are in the Market for

Hog Casings Beef Middles
Hog Bungs Beef Bladders
Selected Rounds Beef Bungs
Sheep Casings Beef Weasands

Submit your offerings by wire or letter for spot or future shipment.

ROY L. NEELY

605 Webster Bldg. Chicago, Ill.

Cable Address "ROLESNELY"

Packing House Chemists

CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Decided Irregularity in Hogs—Decreasing Stocks of Products—Disappointing Exports—Consumption Fair.

The hog market has shown great irregularity the past few weeks, with prices moving over 1c a pound either way with the developments in the hog movement and the demand for hogs. Last week's average was \$12.45 at Chicago, \$11.65 the previous week, and \$9.60 the past four years average.

Receipts at western points were 468,000 hogs against 405,000 the previous week and 518,000 last year. The average price of hogs, after dropping from \$13.05 to \$11.80, about recovered the loss. The low point on hogs at the beginning of April was \$11.30 from which the market advanced 1 3/4c, but the action of the market has seemed to show a definite upward trend based on the belief of a small movement from the country.

Hog Price Trend Upward.

This is reflected in the prices and in the confidence with which hogs are being held. Prices for other livestock are not so satisfactory as hogs. Cattle are only about 1/2c a pound over the four year average, sheep and lambs are under the four year average.

The position of hogs is a direct reflection of belief in the smaller supply in the country, but the market is down from the high point of \$14.50 about 2c a pound at the present, and at the low point was over 3 1/2c down.

The situation as to stocks is very interesting. The mid-month stocks of product at Chicago showed a decrease in lard for the half month of about 7,000,000 lbs., and there was a decrease in stock of meats.

Chicago Mid-Month Stocks.

The comparative figures follow:

	May 15, 1925	May 1, 1925	May 15, 1924
Mess pork, bbls.	441	448	767
Lard, reg. lbs.	65,319,713	69,572,718	45,806,267
Other lard, lbs.	9,201,030	12,180,253	12,047,725
Sh. rib sides, lbs.	4,238,298	5,218,079	2,276,407
D. S. cl. bellies, lbs.	9,205,155	9,869,242	28,617,135
D. S. rib bellies, lbs.	6,901,061	6,601,417	7,888,072
Extra S. C. sides, lbs.	579,586	440,940	196,679

The monthly statement of product stocks was particularly interesting. The total of all meats was 997,000,000 lbs. against a total on April 1st of 1,040,000,000 lbs. and a total last year of 1,064,000,000 lbs., with a five year average of 1,032,000,000 lbs. Of frozen pork the total showed a decrease of 19,000,000 lbs. for the month, and of other pork there was also a decrease.

The stock of lard showed an increase of 1,000,000 lbs. and compares with the five year average of 115,000,000 lbs. a gain of 36,000,000 lbs. over the average.

These comparative totals show that notwithstanding a decrease in the packing, which has been rather impressive for the past few months, stocks are quite large in pork products, particularly lard, and the figures on lard are affected to a large ex-

tent by the low price of oil on the one hand, and the high price of product on the other which affects exports.

Lard Distribution Smaller.

The fact that lard stocks for the month increased 1,000,000 lbs. while production was only 111,359,000 lbs. compared with 170,096,000 lbs. last year reflects the important decreases in the distribution. This decrease is evidently both domestic and export.

The export shipments of lard so far, are 670,000,000 lbs. and at the present rate will be less than 750,000,000 lbs. for the year. This is a decrease of approximately 300,000,000 lbs. from last year, when neutral lard is considered, and represents the product of approximately 9,000,000 hogs.

The relative price of lard and vegetable oils is making a serious complication in distribution of lard. Contrary to expectations the April oil domestic distribution was very small compared with the ideas prevalent before the report was issued, and showed that at least for the month of April the price had not yet reached the point where demand was taking oil regardless of the price of other fats.

Nevertheless the decrease in the exports and decrease in domestic consumption of lard is reflected in the gain of lard

stocks on the small production of lard for the month.

Look for Increased Oil Consumption.

The theories seem to have been very confidently expressed that with a discount of over 5c a pound for oil, the consumption of lard would be greatly decreased and oil, greatly increased. Those in close touch with the European markets say that this situation is really developing on the other side.

In Germany which has always been "wedded" to animal fats, it is claimed that consumption of vegetable fats is greatly increased, both in the way of margarine and in compound lard, and vegetable oils at the expense of the imports of lard. This is reflected in the export movement from week to week.

Lard exports last week were larger than the preceding week, but this is regarded as the result of some special shipments and not any change in the character of the movement.

A prominent authority gives the hog slaughtering in the west for the week ending May 16th at 567,000 against 512,000 the previous week, and 780,000 a year ago. Summer season to date, 6,028,000 against 8,312,000 last year.

PORK—Demand fair and prices steady. At New York mess was quoted at \$37.00; family, \$35.50@37.50, and fat backs \$34.00@35.00.

At Chicago mess was quoted at \$36.00. LARD — Demand slow but market steady. At New York prime western quoted at 16.40@16.50c; middle western, 16.20@16.30c; city 15 1/2@16c; refined, continent, 16 1/4@17c; South America, 17 1/4c; Brazil kegs, 18 1/2c; compound, 12 1/2@13c.

At Chicago regular lard in round lots was quoted at 2 1/2 over May; loose lard 95c under September; leaf lard \$1.20 under September.

BEEF—Beef was dull but very steady, with mess New York, \$19.00@20.00; pack- et, \$19.00@20.00; family, \$20.00@24.00; extra India mess, \$33.00@34.00; No. 1 canned corned beef, \$2.75; No. 2, six pounds, \$17.50; pickled tongues, \$55.00@65.00, nominal.

SEE PAGE 35 FOR LATER MARKETS.

BRITISH PROVISION LETTER.

(Special Letter to The National Provisioner.)

Liverpool, England, May 9, 1925.— There has been some improvement in the tone of the American bacon market this week, although trading as a rule is confined to immediate consumptive requirements. The firm hog position in America and only moderate supplies expected here, combined with the relatively dear c.i.f. prices, has, however, given support to holders here, who are inclined to firm up quotations.

Bacon generally is in quiet demand, but hams are more enquired for. Shoulders are firm for picnics, but squares and New Yorks remain very quiet.

Lard is firm on spot and prices have risen in sympathy with American advances.

Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER'S trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

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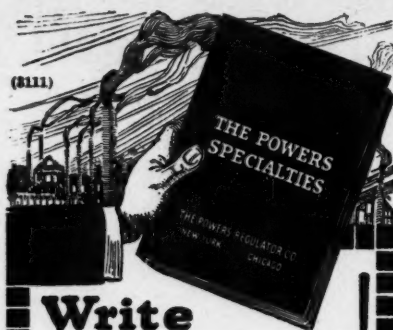
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A Guide for the Buyers will be
found on pages 62 and 63

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending May 16, 1925, with comparisons as follows:

	Week ending	Previous week.	Cor. week
Western dressed meats: May 16.			1924.
Steers, carcasses	8,528	7,577	7,420
Cows, carcasses	801	807	1,115
Bulls, carcasses	183 1/2	252	178
Veals, carcasses	12,960	12,496	13,350
Hogs and Pigs	91
Lambs, carcasses	29,000	24,830	17,683
Mutton, carcasses	3,992	4,877	5,076
Beef cuts, lbs.	318,774	230,211	391,531
Pork cuts, lbs.	1,053,030	1,076,406	1,088,680
Local slaughters:			
Cattle	11,136	11,216	10,538
Calves	18,189	18,021	19,815
Hogs	41,251	47,203	58,136
Sheep	43,827	41,088	34,717

BOSTON MEAT SUPPLIES.

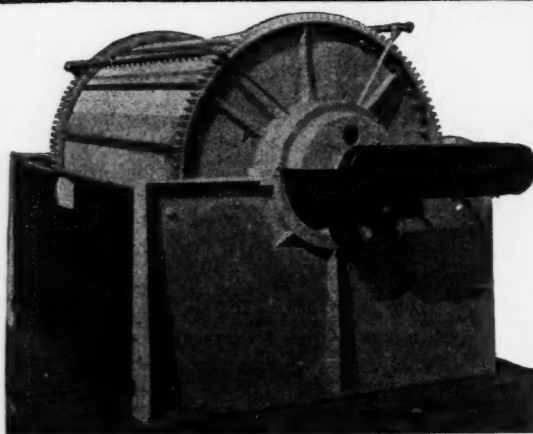
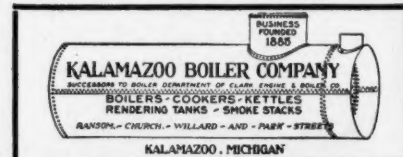
Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending May 16, 1925, with comparisons:

	Week ending	Previous week.	Cor. week
Western dressed meats: May 16.			1924.
Steers, carcasses	2,563	2,578	2,305
Cows, carcasses	1,056	950	1,226
Bulls, carcasses	28	40	95
Veals, carcasses	1,463	1,158	1,511
Lambs, carcasses	13,369	14,813	13,940
Mutton, carcasses	457	181	1,195
Pork, lbs.	513,298	496,152	587,081
Local slaughters:			
Cattle	1,437	1,570	1,742
Calves	3,380	3,398	2,937
Hogs	9,420	13,136	17,661
Sheep	6,135	4,341	5,790

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats at local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending May 16, 1925:

	Week ending	Previous week.	Cor. week
Western dressed meats: May 16.			1924.
Steers, carcasses	2,657	2,358	2,838
Cows, carcasses	549	526	815
Bulls, carcasses	96	214	210
Veals, carcasses	2,004	2,551	2,187
Lambs, carcasses	12,677	9,265	8,008
Muttons, carcasses	1,242	1,196	2,120
Pork, lbs.	267,338	383,586	388,062
Local slaughters:			
Cattle	2,371	2,213	2,458
Calves	3,268	3,517	3,297
Hogs	14,391	16,175	28,170
Sheep	5,839	5,000	5,616



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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market for tallow has been moderately active and irregular, showing strength for a time, only to follow the same action as of late, and react the moment any urgent demand was satisfied. Sentiment was mixed. After city extra had sold in a moderate way at nine cents f.o.b. a new high for the move, prices eased at least $\frac{1}{4}$ c, to $8\frac{1}{2}$ c asked, following reports of sales of outside tallow equal to extra at $8\frac{3}{4}$ c, f.o.b.

The volume of business passing was not large, and on the breaks offerings appeared to dry up. On the whole there was little feature to the news, and the market appeared to be easily affected by small transactions either way.

At New York extra was quoted at $8\frac{7}{8}$ c asked; special loose, $8\frac{3}{4}$ c; edible, $10\frac{1}{4}$ c nominal.

At Chicago a fairly steady market prevailed. Edible listed $9\frac{3}{4}$ c paid, with more available; city fancy at the same price; prime packer, $9\frac{1}{4}$ c nominal; No. 1 at $8\frac{3}{4}$ c; and No. 2, $8\frac{1}{4}$ c.

At the London auction on May 20, 639 casks were offered of which 613 were sold at prices unchanged to a shilling higher for the week. Mutton quoted at 45s 6d@46s; beef, 45s 6d@46s; and good mixed at 45s 6d.

At Liverpool Australian tallow was unchanged for the week with prime quoted 44s 9d and good mixed 43s 3d.

STEARINE—The market was very dull and about steady with offerings firmly held; demand limited, with oleo New York quoted $11\frac{1}{2}$ c and oleo Chicago $11\frac{1}{2}$ c last sales, and 12c asked.

OLEO OIL—The market was easier, under increased offerings and a limited demand, but on the setbacks consumers showed more interest for the better grades. At New York extra was quoted $12\frac{1}{2}$ c asked; medium, 11c nominal; and lower grades, $10\frac{1}{2}$ c asked. At Chicago extra was quoted at $12\frac{1}{2}$ c.

SEE PAGE 35 FOR LATER MARKETS.

LARD OIL—A better inquiry with a fair business and higher raw materials brought about a stiffening in lard oil values. At New York edible quoted $18\frac{1}{2}$ c; extra winter, $17\frac{3}{4}$ c; extra, $14\frac{3}{4}$ c; extra No. 1, $12\frac{3}{4}$ c; No. 1, $12\frac{1}{2}$ c and No. 2 at $12\frac{1}{2}$ c.

NEATSFOT OIL—The market was firmer with a marked improvement in demand reported, and with firmness in raw materials. At New York pure quoted at $14\frac{1}{2}$ c; extra at $12\frac{3}{4}$ c; No. 1 at $12\frac{1}{2}$ c, and cold-pressed at $17\frac{1}{4}$ @ $17\frac{1}{2}$ c.

GREASES—More inquiry, strength in competing fats, limited offerings of better grades, and further evidence of export demand for choice white tended to have a strengthening influence on the grease market. While the demand was limited to moderate sized lots; offerings were firmly held, and some grades were

reported hard to move. Sentiment is decidedly more mixed, and no material pressure was in evidence.

At New York yellow is quoted at $8\frac{3}{4}$ @ $8\frac{1}{2}$ c; choice house, $8\frac{3}{4}$ @ $8\frac{3}{4}$ c; A white, $9\frac{1}{4}$ @ $9\frac{1}{4}$ c; B white, $8\frac{3}{4}$ @ $9\frac{1}{4}$ c; choice white nominally 13c.

At Chicago choice white grease was steady at $11\frac{1}{2}$ c; A white, $9\frac{1}{4}$ @ $9\frac{1}{2}$ c; B white, $8\frac{3}{4}$ @ $9\frac{1}{4}$ c; yellow, $8\frac{1}{2}$ c last paid for good quality; house held at $8\frac{1}{2}$ c, and brown 8c, last paid.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, May 20, 1925.—The fertilizer business is exceedingly quiet. The spring season is practically over and fertilizer manufacturers are not interested as yet in taking on materials for next season's business.

Nitrate of soda has declined in price due to lack of demand. Some sales of Chesapeake Bay fish scrap unground have been made at $\$4.25$ & 10c f. o. b. cars Baltimore for shipment when and if made. Sales of acid fish scrap have been made at $\$3.50$ & 50c f. o. b. fish factory.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending May 16, 1925, with comparisons:

PORK, BBLs.				
To	Week ended May 16, 1925	Week ended May 17, 1924	Nov. 1, 1924, to May 16, 1925.	
United Kingdom....	50	1,871	
Continent.....	320	120	8,975	
West Indies.....	2,934	
B. N. A. Colonies....	123	
Total.....	370	120	13,900	

BACON AND HAMS, LBS.				
United Kingdom....	9,349,500	6,957,150	279,427,110	
Continent.....	817,500	1,906,200	32,165,503	
Sth. and Ctl. Amer.	129,000	
West Indies.....	37,000	
B. N. A. Colonies....	93,000	
Other countries.....	562,500	
Total.....	10,167,000	8,919,350	312,477,610	

LARD, LBS.				
United Kingdom....	7,152,530	4,208,550	121,873,282	
Continent.....	7,136,000	5,089,648	218,436,617	
Sth. and Ctl. Amer.	16,044	160,000	2,273,292	
West Indies.....	32,526	77,000	1,784,075	
Other countries ..	3,920	72,632	
Total.....	14,341,020	9,544,596	344,869,808	

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and hams, lbs.	Lard, lbs.
New York.....	370	1,985,000	9,784,000
Boston.....	540,000
Philadelphia.....	364,000
Montreal.....	8,202,000	3,653,000
Total week.....	370	10,167,000	14,341,000
Previous week.....	147	9,096,200	7,195,046
2 weeks ago.....	380	5,639,200	7,196,815
Cor. week, 1924.....	120	8,919,350	9,544,596

Comparative summary of aggregate exports in lbs. from Nov. 1, 1924, to May 16, 1925:

	1924-1925.	1923-1924.	Decrease.
Pork, lbs.....	3,780,000	5,606,600	1,826,600
Bacon & Hams, lbs.....	312,477,610	404,981,425	182,503,815
Lard, lbs.....	344,869,808	517,139,626	172,269,728

Packinghouse By-Products

Blood.

Chicago, May 23, 1925.

The blood market is quiet. Sales were reported at $\$3.25$, Chicago.

	Unit ammonia.
Ground.....	$\$3.25$ @ $\$3.40$
Crushed and unground.....	3.00 @ 3.35

Digester Hog Tankage Materials.

The digester hog tankage market is generally quiet. Sales of medium grades were reported at $\$2.85$.

	Unit ammonia.
Ground, 10 to 12%, ammonia.....	$\$3.40$ @ $\$3.50$
Unground, 11 to 13%, ammonia.....	2.85 @ 3.25
Unground, 7 to 10%, ammonia.....	2.65 @ 2.75

Fertilizer Tankage Materials.

There is some inquiry in this market, but at lower prices. Buyers want futures but producers are not willing to make future quotations as yet.

	Unit ammonia.
High grade, ground, 10-12%, ammonia.....	$\$2.75$ @ $\$2.85$
Lower grade, ground, 6-9%, ammonia.....	2.40 @ 2.55
Medium to high grade, unground.....	2.35 @ 2.65
Lower grade, unground.....	2.00 @ 2.25
Hoof meal.....	2.75 @ 2.85
Grinding hoofs, pigs toes, dry.....	30.00 @ 35.00

Bone Meals.

Bone meals are scarce and the market is steady to strong. Sales have been reported at $\$24.00$ @ $\$27.00$, Chicago.

	Per ton.
Raw bone meal.....	$\$26.00$ @ $\$28.00$
Steam, ground.....	20.00 @ 22.00
Steam, unground.....	20.00 @ 22.00

Cracklings.

There is not much material around in cracklings. Demand seems to be picking up. Hard pressed beef quoted at 75 @ 80 c.

	Per ton.
Pork, according to grease and quality.....	$\$55.00$ @ $\$70.00$
Beef, according to grease and quality.....	30.00 @ 45.00

Bones, Horns and Hoofs.

This market is quiet. Sales of hoofs have been reported at $\$33.00$ Chicago.

	Per ton.
Horns, unassorted.....	$\$75.00$ @ $\$200.00$
Culls.....	30.00 @ 33.00
Hoofs, unassorted.....	30.00 @ 33.00
Round shin bones, unassorted.....	40.00 @ 42.00
Flat shin bones, unassorted.....	38.00 @ 40.00
Thigh bones, unassorted.....	38.00 @ 40.00

(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatin Stock.

The glue and gelatin stock market is a little easier. Junk bones, $\$24.00$; glue stock, $\$29.00$; grinding bones, $\$30.00$.

	Per ton.
Calf stock.....	$\$20.00$ @ $\$30.00$
Edible pig skin strips.....	40.00 @ $\$115.00$
Rejected manufacturing bones.....	35.00 @ 40.00
Horn plths.....	25.00 @ 30.00
Cattle jaws, skulls and knuckles.....	30.00 @ 31.00
Junk and hotel kitchen bones.....	25.00 @ 26.00
Sinews, pizzles and hide trimmings.....	19.00 @ 22.00

Animal Hair.

Offerings are light in the hog hair market, and the market is strong.

Coll dried, lb.....	7 @ 4
Processed, lb.....	6 1/2 @ 9 1/2
Dyed.....	8 @ 11
Cattle switches (110 to 100) each.....	2 1/2 @ 4
Horse tails, each.....	50 @ 55
Horse mane hair, green, lb.....	12 @ 13
Unwashed dry horse mane hair, lb.....	9 @ 20
Pulled horse tail hair, lb.....	55 @ 70

Pig Skin Strips.

The market is quiet, asking price for No. 1, $7\frac{1}{4}$ c, No. 2 and No. 3 edible fresh frozen mostly $5\frac{1}{4}$ c per lb. basis Chicago.

LARD AND GREASE EXPORTS.

Exports of lard from New York, May 1 to May 20, were 21,216,799 lbs.; tallow, 20,400 lbs.; greases, 2,830,600 lbs.; stearine, none.

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Cottonseed Crushers Are to Reorganize

Reorganization, planned to unify and make more effective the work of all those affiliated with the cottonseed products industry, was the outstanding action of the 29th annual meeting of the Interstate Cottonseed Crushers' Association, held at New Orleans, La., May 13 to 15, 1925.

The new plans increase the dues of members to permit raising of funds for the enlarged work. They provide also for the employment of a general manager who shall devote his entire time to directing the activities of the association.

The reorganization plan was adopted after a debate in which it was evident that there is divided opinion on the method of reorganization. It remains to be seen whether the membership will support the plan financially in a measure sufficient to permit the carrying out of the schemes proposed.

Plan to be Tried Out.

Those in the industry realize that the association must be something more than a social club, or even a rule-making body. Just how to line up the cottonseed products industry as other industries are organized is a problem that remains to be worked out.

Retiring president R. F. Crow of Texas showed what a self-sacrificing executive can do when he tries, and his successor, John B. Perry of Mississippi, is another of the same type.

Officers elected for the ensuing year are:

President—John B. Perry, Grenada, Miss.

Vice Presidents—F. N. Bridgers, Wilson, N. C.; S. W. Wilbor, Paris, Tex.; James H. Byram, Alexandria, La.

Secretary—George H. Bennett Paris, Tex.

Treasurer—Robert Gibson, Dallas, Tex.

Future Trading at New Orleans.

The New Orleans convention was more

largely attended than any of recent years, indicating renewed interest in industry activities.

The plan to establish cotton oil future trading at New Orleans was a subject of lively interest, and there was evidence of intention to support it on the part of the crushers and others.

The local committees, headed by chairman E. T. George, W. E. Jervy, Dan Feitel, A. M. Juge, E. E. Lansing and H. J. Landry, did themselves proud in looking after the visitors. New Orleans maintains its popularity as a permanent convention place for the cottonseed products people.

First Day's Session.

The convention opened Wednesday morning, May 13, being called to order by E. T. George, of New Orleans, chairman of the local committee on arrangements.

After an invocation by Rev. R. H. Harper, pastor of the First Methodist Church of New Orleans, a hearty address of welcome was delivered by Hon. Martin Behrman, mayor of New Orleans. R. S. Hecht, president of the Hibernia Bank & Trust Co., and of the New Orleans Dock Board, also made an address of welcome. He touched on the development of port facilities in New Orleans in recent years and spoke of future plans along this line.

He also urged the establishment of a future market for cottonseed oil in New Orleans. "We believe that geographically and every other way the future cottonseed products market of this country should be in New Orleans and not in New York," he said. Mr. Hecht, who is one of those financially interested, also touched on the plans for bringing the headquarters of the reorganized Southern Cotton Oil Company to New Orleans. "We propose to make this company Southern in fact as well as in name," he declared.

These two addresses of welcome were responded to in an eloquent fashion by George W. Covington, of Hazelhurst, Miss., a former president of the association. At the conclusion of Mr. Covington's address, Mr. George turned the gavel over to President R. F. Crow, whose first request was that the delegates rise and stand in silence for a moment in memory of those members who had passed on during the year.

These members were: N. T. Blackwell, Dallas, Tex., June 15, 1924; Alexander Allison, Nashville, Tenn., in July, 1924; Col. Edward S. Ready, Helena, Ark., Sept. 21, 1924; Clarence Martin, Dallas, Tex., Oct. 18, 1924; Henry M. Tucker, New York, in October, 1924; John Aspegren, New York, Nov. 8, 1924; Joe M. Cornett, Ft. Worth, Tex., Nov. 29, 1924; W. O. Short, Washington, Ga., Dec. 7, 1924; W. F. Bryson, Woodruff, S. C., Jan. 7, 1925; C. B. Arnold, Eufaula, Ala., March 22, 1925; A. W. French, Piqua, Ohio, March 30, 1925.

Following this came the enrolling and introduction of 63 new members.

President Crow then appointed the following committee on changes in by-laws: Mercer Reynolds, chairman. C. R. Van Valkenburgh, W. F. Bridewell, S. W. Wilbor and A. D. Geohegan.

Crow Points to Future.

The next order of business was the annual report of President Crow. His address was a comprehensive review of the year's accomplishments of the association, and contained a far-seeing set of recommendations for the future.

He pointed out the handicap under which cottonseed meal labors at the present time, due to unattractive containers and poor quality. In 2,796 analyses of cottonseed meal, said he, made by feed control authorities in 19 states, 1,249, or

nearly half were found to be below guaranteed analysis. This condition, he pointed out, does not make for confidence in cottonseed products.

President Crow closed his excellent report with the following five recommendations:

Broadening the Association.

1. Make necessary changes in charter and by-laws to permit cotton gins, refineries, by-products manufacturers, manufacturers and dealers in machinery and supplies to join the association.

2. Establish a bureau of markets and marketing.

3. Establish a research department for the study of manufacturing problems and costs.

4. Get closer cooperation with the U. S. Department of Commerce, that statistics can be more accurately compiled and better understood.

5. Establish a bureau of insurance.

These five recommendations were referred to the committee on charter and by-laws to be reported back to the convention.

Value of Trade Associations.

Dr. N. R. Whitney, formerly professor of economics at various universities, and now economist for the Procter & Gamble Company, Cincinnati, Ohio, addressed the convention on "The Present Day Need of Trade Associations." So much impressed were the members with Dr. Whitney's address that it was voted to print 2,500 copies of it for distribution to members and others interested.

Dr. Whitney traced the developments of trade associations from the early guilds down to modern times. Competition nowadays, he said, must be modified by co-operation, as evidenced by the annual automobile shows, etc.

Another point about present-day competition is that it must be constructive rather than destructive. It seeks to increase consumption rather than merely to get business away from others, and seeks to build good will.

"It is recognized that to be effective these days," said Dr. Whitney, "competition must be carried on by groups rather than by individuals. The modern theory of competition is that it must be in harmony with the rules of fair play." It was pointed out that these new conditions of competition call for trade association activity.

How Members May Be Served.

Dr. Whitney then outlined some of the ways in which a trade association can serve its members. Among these he listed the collection and dissemination of trade information, technical and commercial research, general trade promotion, establishment of standards, and in many other ways.

Following this address President Crow called on Mercer Reynolds, chairman of the committee on changes in by-laws, to read the report of that committee on the reorganization plan. After a brief discussion it was decided to refer the whole subject over to the afternoon session.

Report of Rules Committee.

The next order of business was the report of the Rules Committee, which was read by John B. Perry, chairman. Some minor changes were proposed and were adopted. The trading rules of the association have been brought to such a high state of perfection that only very slight revisions are necessary from time to time.

The report of Secretary Bennett showed a substantial gain in cash on hand during the year. The opening balance on May 1, 1924, was \$1,876.46, while the year was closed with a balance of \$5,958.03, a gain of \$4,081.57. This was in spite of the consolidation of a number of large companies, which reduced the number of mill memberships. Paid up memberships last year

(Continued on page 42.)

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Moderately Active—Undertone Weak—New Season's Lows Reached—Government Report Disappointing—Cash Trade Better—Sentiment Mixed—Buying Power Limited.

The cottonseed oil futures market on the New York Produce Exchange the past week showed a tendency to recover, for a time, on scattered buying and evening up, together with less pressure, and on expectations of a favorable Government report. But on the bulges offerings increased, and the market subsequently collapsed to new lows for the season, after the report was issued, which was extremely disappointing as to April consumption.

Commission house pressure and liquidation uncovered stop loss orders, and with support limited to shorts, the decline was easily attained. Toward the ten-cent level for July a better class of buying developed, and with evidence of supporting orders under the market, prices rallied somewhat from the lows with the market showing more or less independent action as far as the developments in other commodities were concerned.

Government Report Disappointing.

The report showed April consumption of 193,000 bbls., or only 5,000 bbls. more than in April last year, in spite of a discount for oil of five cents under lard, and a discount for compound of three cents, or more, under pure lard. These features led to the belief that either an error had crept into the Government figures, or else that last month's figures had been revised with no official statement pointing to this fact.

Those in a position to know have been guessing 30,- to 50,000 bbls. more, at least, than the report showed. As it is known that some of the leading refiners delivered more oil in April than they did in March, it is difficult to reconcile the drop in the month's consumption of 100,000 bbls. compared with the previous month, on account of the continued fav-

orable competing position, and the general fat situation.

Had the lard consumption increased greatly during April, the small oil consumption could probably be accounted for, but such was not the case, and therefore the Government's cottonseed oil report is becoming less and less a satisfactory guide, as some of the largest factors in the trade see it.

Difficulties in Making Report.

It is contended that the figures are compiled too loosely—that there are no penalties attached to not making a report, while it is known that interests with oil in store in New York last month made no report whatsoever.

This situation should become a trade

feature, and should receive consideration from the important southern associations, as, whether the figures are accurately given from month to month or not, they tend to shape sentiment and, more or less, have a tendency to influence the price of this increasingly important commodity the country over.

The position of the market has not changed very greatly, although there has been more outright liquidation of late, and the long interest has been cut down somewhat. The open interest in the market, however, is still of large size, and as often repeated in the past, there is absolutely no possibility of a shortage of oil this season, or until new oil begins to move, unless the new crop should become very late.

Cottonseed Oil at Low Level.

There is, however, an intrinsic value to all commodities, and when that level is reached, statistics become practically useless, as the load is carried by those in a position to do so, based upon the intrinsic value of the commodity. As far as cotton oil is concerned, it has reached a level that is not only attractive and reasonable—but a level that has tended to discount many of the bearish factors. But, as in the grain markets, the public speculators in cotton oil have been badly burned, and it is difficult to revive outside interest at the moment.

The market has dropped to a level where it is practically on an expert parity, but no actual business has developed as yet, owing to the premium at which cash oil is held. It was said, however, that on the basis foreigners have been intimating or inquiring, they could have bought the nearby futures and taken delivery. Some of those in touch with the export situation do not see prospects of business, excepting on another sharp decline.

The hedging load is on the market and cash business from this time forward necessitates the buying in of hedges.

Cash trade has shown some betterment

SOUTHERN MARKETS.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 21, 1925.—Valley, 8½¢ bid for crude cottonseed oil, any shipment with very little trading. Forty-one per cent meal, \$38.50 f. o. b. Memphis; loose hulls, \$8.00. There has been very little trading in any cottonseed products recently in this territory.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 21, 1925.—Prime crude cottonseed oil, 8½¢ bid, nothing offering; stocks lighter than same date last year; holders expecting advances soon. Numerous inquiries for refined oil; 36 per cent meal, \$37.80; 41 per cent meal, \$40.00; 43 per cent meal, \$42.00; loose hulls, \$10.65; sacked hulls, \$14.15, delivered New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., May 21, 1925.—Prime cottonseed delivered Dallas, price quoted as nominal; prime crude cottonseed oil, f.o.b., Dallas 8½¢; cracked cake and meal, Dallas, \$38.00 ton; hulls, \$13.00; mill run linters, 3½¢@7c. Markets very quiet, no trading; no rain past week.

ASPEGREN & CO., Inc.

Produce Exchange Bldg.

Distributors

NEW YORK CITY



Selling Agents for



Agents in Principal Eastern Cities

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.

The Gulf & Valley Cotton Oil Co., Ltd., New Orleans La.

the past few days, with the salad dressing people in the market, while on Tuesday of this week twenty-five or thirty-five tanks of bleachable oil were bought by one of the large factories, and refining interests stated that Eastport had been taking a little oil, on and off, of late.

If the April Government report figures were correct, then there is further evidence that consumers' stocks are necessarily light, so that the market is just that much nearer to a trade revival.

In speaking of the position of cottonseed oil, one interest pointed out that compared with last year, crude oil at present is $\frac{3}{4}$ to 1c per lb. higher, lard five cents over last year, hogs $\frac{5}{4}$ to 6c over last year, corn $\frac{39}{4}$ c over last year, oleo-stearine a cent over last year, tallow $\frac{1}{4}$ c over last year, cotton six cents under last year, while July oil is only .35 over this time a year ago.

The Census Bureau report on cotton seed and its products is as follows:

COTTONSEED.		
	1924-25	1923-24
Stock August 1, tons.....	22,000	22,000
Received at mills, 9 mos.....	4,489,000	3,252,000
Crushed, same time.....	4,359,000	3,127,000
On hand April 30th.....	144,000	130,000

CRUDE OIL.		
	1924-25	1923-24
Stock August 1, lbs.....	4,053,000	5,103,000
Produced 9 months.....	1,322,124,000	923,019,000
Shipped out same time.....	1,276,147,000	865,834,000
Stock April 30th.....	70,504,000	73,369,000

REFINED OIL.		
	1924-25	1923-24
Stock August 1, lbs.....	106,800,000	138,112,000
Produced 9 months.....	1,131,454,000	747,647,000
Stock April 30th.....	383,082,000	216,062,000
Crude oil exports, 9 mos., lbs.	20,260,000	22,049,000
Refined oil exports, 9 months, lbs.	23,096,000	11,736,000

REFINED COTTONOIL CONSUMPTION.		
	1924-25	1923-24
Stock July 31st, lbs.....	106,800,000	138,112,000
Produced 9 months.....	1,131,454,000	747,647,000
Total supply.....	1,238,254,000	885,759,000
Stock April 30th.....	383,082,000	216,062,000
Consumed, domestic-export 9 months.....	855,172,000	669,697,000
Equal in barrels.....	2,138,000	1,674,000

The total disappearance for the month was apparently 193,000 bbls. against 293,000 bbls. the previous month and 188,000 bbls. last year. The visible supply of oil and seed was equal to 1,217,000 bbls. against 1,359,000 bbls. the previous month and 790,000 bbls. last year.

The visible supply decreased 142,000 bbls. for the month against a decrease of 161,000 bbls. in April last year.

THE EDWARD FLASH CO.

29 BROADWAY
NEW YORK CITY

**BROKERS EXCLUSIVELY
VEGETABLES OILS**

In Barrels or Tanks

**Hardened Edible Coconut Oil
COTTON OIL FUTURES**

On the New York Produce Exchange

The visible supply is figured on 300 lbs. of crude per ton of seed and 9% refining loss.

COTTONSEED OIL—Market transactions.

Friday, May 15, 1925.

	Range—		Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1000	a
May			1025	a 1111
June			1020	a 1040
July	6100	1047 1036	1043	a 1044
Aug.	1800	1061 1055	1061	a 1064
Sept.	9000	1081 1074	1077	a 1078
Oct.	3300	1058 1049	1054	a 1055
Nov.			995	a 1015
Dec.			985	a 1000

Total sales, including switches, 20,200 P. Crude, S. E. Nominal.

Saturday, May 16, 1925.

	Range—		Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1000	a
May			1035	a 1050
June			1010	a 1040
July	1800	1045 1040	1039	a 1040
Aug.	600	1062 1061	1060	a 1061
Sept.	2500	1078 1073	1073	a 1074
Oct.	400	1057 1053	1054	a 1055
Nov.			990	a 1015
Dec.			985	a 1000

Total sales, including switches, 7,700 P. Crude, S. E. Nominal.

Monday, May 18, 1925.

	Range—		Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1040	a 1075
May			1040	a 1060
June			1025	a 1045
July	3600	1045 1040	1039	a 1040
Aug.	200	1067 1067	1050	a 1060
Sept.	8600	1080 1072	1073	a 1075
Oct.	700	1060 1057	1055	a 1058
Nov.	200	993 993	995	a 1009
Dec.			987	a 996

Total sales, including switches, 13,900 P. Crude, S. E. 9 $\frac{1}{2}$ Sales.

Tuesday, May 19, 1925.

	Range—		Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot				a
May			990	a 1050
June			980	a 1020
July	11700	1033 1002	1005	a 1007
Aug.	1900	1043 1013	1018	a 1025
Sept.	19700	1075 1027	1035	a 1036
Oct.	2600	1058 1016	1027	a 1029
Nov.	200	995 995	990	a 1000
Dec.	1100	995 975	985	a 994

Total sales, including switches, 39,000 P. Crude, S. E. 8 $\frac{3}{4}$ -9.

Wednesday, May 20, 1925.

	Range—		Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1000	a 1075
May	200	1010 1010	1000	a 1050
June	500	1012 1000	1009	a 1015
July	4700	1018 1004	1017	a 1018
Aug.			1030	a 1035
Sept.	8100	1049 1037	1046	a 1048
Oct.	2700	1038 1025	1038	a 1039
Nov.			1002	a 1005
Dec.	100	981 981	980	a 995

Total sales, including switches, 20,300 P. Crude, S. E. 8 $\frac{3}{4}$ -7 $\frac{1}{2}$.

Thursday, May 21, 1925.

	Range—		Closing—	
	High.	Low.	Bid.	Asked.
Spot			1000	a 1050
May			1000	a 1020
June	1005	1000	1003	a 1006
July	1025	1015	1023	a 1024
Aug.	1040	1039	1040	a 1045
Sept.	1058	1045	1054	a 1056
Oct.	1038	1030	1038	a 1041
Nov.	1000	998	995	a 1000
Dec.			985	a 1000

SEE PAGE 35 FOR LATER MARKETS.

COCOANUT OIL—A quiet but very steady market, helped somewhat by further strength in tallow, featured cocoanut oil the past week. Offerings were firmly held, but demand was limited, with buyers holding off, pending developments.

At New York Ceylon, bbls., quoted 10@10 $\frac{1}{2}$ c, edible 12c, Cochin 11 $\frac{1}{4}$ @11 $\frac{1}{2}$ c, Ceylon tanks New York 9@9 $\frac{1}{2}$ c, tanks Pacific coast 8 $\frac{3}{4}$ c, with May-June shipment coast quoted 8 $\frac{3}{4}$ c asked, and July-August 8 $\frac{1}{2}$ c. Later reported Southwest soap maker bought 100 tanks Pacific coast 8 $\frac{3}{4}$ c.

SOYA BEAN OIL—The market was dull but very steady with Oriental offerings firmly held, and the foreign markets showing considerable strength. At New York crude barrels quoted 12 $\frac{1}{2}$ @13c, tanks Pacific coast 10 $\frac{1}{2}$ c for prompt and nearby shipment.

CORN OIL—A limited trade and an easier market, reflecting the dullness in demand and the lower trend in cotton oil, featured corn oil the past week. Limited sales f.o.b. mills at 9 $\frac{3}{4}$ c were reported. Demand for refined was limited.

At New York refined corn oil barrels quoted 12 $\frac{1}{2}$ @13c; cases, \$13.88; crude barrels, New York, 12@12 $\frac{1}{2}$ c; buyers' tanks f.o.b. western mills, 9 $\frac{3}{4}$ c.

PALM OIL—Firmness in foreign offerings, further strength in tallow, a firm market in cocoanut oil and limited offerings of palm oil tended to bring about a higher level. Spot Niger remained scarce; demand for Lagos on the spot was fair. At New York Lagos spot quoted 8 $\frac{3}{4}$ c; summer shipment, 8 $\frac{1}{2}$ c; Niger spot nominal; shipment, 8c c.i.f. New York.

PALM KERNEL OIL—Market dull and steady; imported casks New York quoted 9 $\frac{1}{2}$ @9 $\frac{3}{4}$ c.

SESAME OIL—Purely nominal conditions continued to prevail in this quarter; edible bbls. quoted 15 $\frac{1}{2}$ c nominal.

COTTONSEED OIL—Liberal supplies for the balance of the season and weakness in futures offset a fair demand for cotton oil. Refined barrels New York quoted 11@12c; southeast crude, 8 $\frac{3}{4}$ @9c; Valley and Texas nominal.

NEW MEN WITH WHITE MOTOR.

H. D. Church, formerly chief engineer of the truck department of the Packard Motor Car Company, and for the past eighteen months Assistant Chief Engineer of the Chevrolet Motor Company will go to the White Motor Company on May 15 as Director of Engineering.

George W. Smith, formerly in charge of the experimental and research departments of White Motor has returned to the company as technical assistant to Vice-president and General Manager Thomas H. White, and will have charge of the technical division of the staff.

COTTONSEED OIL EXPORTS.

Export of cottonseed oil from New York, May 1 to May 20, 10 bbls.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

Moonstar Coconut Oil
P&G Special (Hardened) Coconut Oil

Refineries: IVOXYDALE, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

General Offices:

CINCINNATI, OHIO
Cable Address: "Procter"

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products rather firm toward close of week with broader lard trade, with commission houses on both sides. Hog products very irregular; receipts smaller. Rumored Germany is buying lard futures. Domestic trade fairly good, export demand still disappointing.

Cottonseed Oil.

Cottonoil steady the latter part of week due to light offerings, fair cash demand with lard and some removal of hedges. Commission house trade light and mixed and is featureless. Southeast crude, 8 3/4c, nominal. Cash interests talking of a price cutting campaign on oil and compound, especially in southern territory. Sentiment divided.

Quotations on cottonseed oil at Friday noon were: May, \$10.10@10.20; June, \$10.05@10.20; July, \$10.23@10.25; August, \$10.35@10.45; September, \$10.54@10.56; October, \$10.38@10.45; November, \$9.85@10.00.

Tallow.

Tallow, extra, 8 7/8c.

Oleo Oil and Stearine.

Stearine, oleo, 11 1/2c.

FRIDAY'S GENERAL MARKETS.

New York, May 22, 1925.—Spot lard at New York, prime western, \$16.50@16.60; middle western, \$16.30@16.40; city, \$16.12 1/4; refined, continent \$17.00; South American, \$17.50; Brazil kegs, \$18.50; compound, \$12.25@12.75.

Liverpool Provision Markets.

Liverpool, May 22, 1925.—(By Cable)—Shoulders square, 71s; picnics, 70s; hams, long cut, 104s; hams, American cut, 106s; bacon, Cumberland cut, 95s; short backs, 98s; bellies, clear, 110s; Wiltshires, 95s; Canadian, 108s; spot lard, 82s 6d.

Hull Oil Market.

Hull, England, May 22, 1925.—(By Cable).—Refined cottonseed oil, 44s 6d; crude cottonseed oil, 40s 10 1/2d.

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ending May 16, 1925, amounted to 4,600 metric tons. The entire amount went to England, according to cable reports to the U. S. Department of Commerce.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending May 14, 1925, with comparisons:

BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended May 14, 1925.	Same week 1924.	Week ended May 7, 1925.
Toronto	\$ 8.25	\$ 8.40	\$ 7.90
Montreal (W)	8.00	7.75	8.35
Montreal (E)	8.00	7.75	8.35
Winnipeg	7.50	7.10	7.25
Calgary	7.40	6.75	6.80
Edmonton	7.50	6.50	6.50

VEAL CALVES.

	11.00	11.50	12.00
Toronto	11.00	11.50	12.00
Montreal (W)	9.00	8.50	7.00
Montreal (E)	9.00	8.50	7.00
Winnipeg	9.00	10.00	10.00
Calgary	10.00	8.00	10.00
Edmonton	9.00	8.00	9.00

SELECT BACON HOGS.

	14.00	8.95	13.27
Toronto	14.00	8.95	13.27
Montreal (W)	13.62	8.75	13.00
Montreal (E)	13.62	8.75	13.00
Winnipeg	13.03	7.81	12.10
Calgary	12.65	7.53	11.68
Edmonton	12.75	7.30	12.10

GOOD LAMBS.

	17.00	16.00	15.00
Toronto	17.00	16.00	15.00
Montreal (W)	17.00	8.00	10.35
Montreal (E)	17.00	8.00	10.35
Winnipeg	12.75	13.00	
Calgary	13.00	13.25	12.50
Edmonton	13.50	13.00	13.50

†Per head.

What Are Profits?

Are they the money you actually make on what you sell?

Or are they something you have figured out with a pencil on a piece of paper—otherwise "paper profits?"

Do you ever let your lead pencil and your fond hopes fool you?

Check up and find out!

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to May 22, 1925, show exports from that country were as follows: To England, 159,385 quarters; to the continent, 63,295 quarters, to other ports, none.

Exports of the previous week were: To England, 123,687 quarters; to the continent, 122,728 quarters; to other ports, none.

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Saturday, May 16, 1925, are as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,298	12,130	10,058	16,942
New York	1,307	4,773	15,318	2,181
Central Union	4,089	2,220	80	23,024
Total	9,784	19,123	25,465	41,847
Previous week	9,696	18,338	26,085	36,106
Two weeks ago	11,404	16,656	23,904	34,797

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, May 21, 1925, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	17.00@18.50	15.50@16.00	16.50@18.00	16.50@18.00
Good	16.00@17.00	15.00@15.50	15.50@16.50	15.00@16.00
Medium	14.00@16.00	14.50@15.00	14.50@15.50	14.00@15.00
Common	11.00@13.00		11.50@14.00	11.00@13.00
COWS:				
Good	13.00@14.00	13.50@14.00	13.00@14.00	13.50@14.00
Medium	10.00@12.00	12.50@13.50	11.50@12.50	12.00@13.00
Common	7.00@ 9.00	11.00@12.50	10.50@12.00	10.50@12.00
BULLS:				
Good				
Medium	8.50@ 9.00			
Common	8.00@ 8.50			
Fresh Veal—				
Choice	16.00@17.00		18.00@20.00	18.00@19.00
Good	15.00@16.00		16.00@18.00	16.00@17.00
Medium	13.00@14.00	14.00@15.00	14.00@16.00	13.00@15.00
Common	11.00@13.00	11.00@13.00	11.00@14.00	12.00@13.00
Fresh Lamb and Mutton—				
LAMB:				
Spring	27.00@29.00	26.00@28.00	25.00@30.00	25.00@28.00
Choice	25.00@26.00	24.00@26.00	23.00@25.00	25.00@26.00
Good	22.00@24.00	22.00@24.00	22.00@24.00	23.00@24.00
Medium	21.00@22.00	20.00@22.00	20.00@22.00	22.00@23.00
Common	18.00@20.00			
YEARLINGS:				
Good				
Medium				
Common				
MUTTON:				
Good	14.00@15.00	16.00@17.00	16.00@17.00	16.00@17.00
Medium	12.00@14.00	14.00@15.00	14.00@16.00	15.00@16.00
Common	10.00@12.00	12.00@14.00	13.00@14.00	
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	24.00@25.00	25.00@26.00	27.00@29.00	26.00@28.00
10-12 lb. average	22.00@23.00	25.00@26.00	25.00@27.00	25.00@26.00
12-15 lb. average	20.00@22.00	22.00@23.00	23.00@25.00	23.00@25.00
15-18 lb. average	18.00@19.00	19.00@20.00	20.00@22.00	22.00@23.00
18-22 lb. average	17.00@18.00	17.00@19.00	18.00@20.00	20.00@21.00
SHOULDER:				
Skinned	15.50@16.50		16.00@18.00	18.00@19.00
PICNICS:				
4-6 lb. average	14.00@15.00	16.00@16.50	15.00@16.00	17.00
6-8 lb. average		16.00@16.50	14.00@15.00	16.00
BUTTS:				
Boston style	20.00@21.00		18.00@20.00	21.00@22.00

* Veal prices include "skin on" at Chicago and New York.

SIoux CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., May 20, 1925.

CATTLE.—While cattle supplies are not above normal for the season of year, the number is still more than ample for demands of the beef trade, and this is about the only demand there is at this time. In the face of a half week total of 9,100 at this point, slightly over last week, and 3,000 less than were here for the same time of last year, the only changes in prices this week have been toward a lower basis.

The best qualities and popular weights are weak to 25c lower than a week ago while in-between quality and all heavy weights are 15@40c lower than on finishing days of last week; medium and common grades of she stock are 25@50c lower and meeting very poor sale, veals and bulls hold about steady. Prime beefs of above 1,550 lbs. sold late Tuesday at \$10.35; best handy weights here today sold at \$10.60; not many above \$10.25 and medium to good grades of all weights at \$9.00@10.00 common to medium, \$8.00@9.00, inferior lots down to \$7.50 and under.

Fancy corn fed yearlings heifers sold up to \$10.25, but bulk of beef grades of she stock \$6.00@7.00 with common grades running from \$5.50 down. Veals around \$9.00 for tops; bulls, \$4.50@5.85 for bulk.

HOGS.—The hog market came in for another one of those "violent fluctuations," of which so much is heard these days. On receipts of 17,000 the price schedule took a drop of around 50c from the Tuesday level.

Best butchers sold at \$11.75 and the bulk of all hogs sold in a range of \$11.50@11.75, common mixed packing lots and under weights sold at \$10.75@11.00; rough throw-out sows down to \$10.50.

SHEEP.—The sheep market showed steadier undertone but with very few here, best light woolled lambs about \$14.50.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, May 21, 1925.

CATTLE—Receipts contrasted mildly and the general steer trade, although nervous, advanced 10@15c during the week, there being instances of a 25c upturn on inbetween grades of weighty steers. The supply of kinds of value to sell below \$9.50 increased, slumped slightly, the general price spread widening.

Expansion in the supply of common and medium steers furnished buyers with a club to break fat cows, the latter class dropping 50c. Heavy heifers showed a comparable downturn, but better grades of light heifers, supported by the relative scarcity of yearling steers held about steady.

Canners and cutters showed little change, bulls finished steady to 25c lower, while veal calves after advancing closed practically steady to 25c lower.

Weighty fed steers were numerous. The extreme top was \$11.00 paid for 1651 lb. averages, numerous lots including some 1822 lb. bullocks going at \$10.75. The extreme high mark on long yearlings was \$11.50, medium weights selling up to \$11.40.

HOGS—Extreme sensitiveness to small variations in the balance between receipts and demand was shown by frequent and exceptionally sharp fluctuations that continued to dominate the swine market. Extreme changes of 50@75c were recorded between the high and low points of trade on successive days.

However, supplies generally fell short of those received last week and the shipping outlet displayed greater breadth. On this account more price ground was recovered on the rallies than lost during the breaks. As compared with last Thursday light lights to heavy weight butchers showed 20@50c advances, packing sows gained 10c and slaughter pigs ruled 75c higher.

Weight was sharply discounted in the readjustment of prices. The 140@170 lb. offerings soared into the premium price position, frequently topping the market and outselling weighty butchers by a 15@25c margin.

SHEEP—Although receipts both locally and at eleven large markets showed some contraction for the first four calendar days this week as compared with corresponding four days a week ago, values on all killing classes of ovine stock lost price ground, during the week. Receipts early in the week proved burdensome and losses of 50@75c were general on fat lambs; however, decreased supplies late in the week allowed spring lambs to regain practically all of the early loss, while clippers remained fully 50c below corresponding day a week earlier.

Spring lamb offerings were comprised

largely of Californias that sold mostly at \$15.25@15.75, with the week's top of \$15.85 paid today. Most clipped lambs made \$12.00@12.75 strictly choice 80 to 85 lb. clippers topping at \$13.00. Fat sheep are closing the week around 25c lower, choice 108 lb. California ewes today going at \$8.25.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., May 21, 1925.

CATTLE—The weak to lower prices on fed steers and yearlings Monday and Tuesday were largely regained the following two days under the influence of lighter receipts and broader shipping demand. Good to choice yearlings and light steers closed generally steady with a week ago while weighty steers and common and medium grades of all weights show losses of mostly 10@15c.

The week's top price of \$10.65 was paid for two loads averaging 1100 and 1115 lbs.

Light steers averaging 1045 lbs. earned \$10.60 and weighty steers averaging 1338 lbs. \$10.50.

The stock worked unevenly lower, light heifers showing losses of 15 to 25c, while cows are mostly 50c lower with the exception of canners and cutters which held steady. Veal prices advanced 25@50c and bulls held steady.

HOGS—A review of the hog trade for the seven day period uncovers a series of violent fluctuations. Towards the close of last week and Monday and Tuesday of this week strength developed. Absence of shipping demand on Monday coupled with increased receipts resulted in a drop of 50@75c, while today quick recovery followed due to increased shipping demand and compared with a week ago values are 50@75c higher.

A noticeable feature is the pronounced switch toward medium and light butchers, extreme heavies selling at a discount. Bulk of all sales today ranged from \$11.75 @12.00; top \$12.05.

SHEEP—The market shows little or no change on killing classes. California spring lambs, mostly good and choice, are selling at \$15.00@15.50; fed woolled \$14.00@14.90; fed clipped \$12.00@12.85; fat ewes \$6.00@7.50.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, May 21, 1925, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
TOP	\$12.50	\$12.00	\$12.05	\$12.50	\$12.00
BULK OF SALES	12.10@12.35	11.60@11.90	11.75@12.00	12.25@12.35	11.75@12.00
Hvy. wt. (250-350 lbs.), med.-ch.	12.05@12.25	11.55@11.90	11.50@12.00	12.10@12.35	11.70@11.85
Med. wt. (200-250 lbs.), med.-ch.	12.10@12.40	11.70@12.00	11.75@12.05	12.25@12.50	11.75@11.90
Lt. wt. (160-200 lbs.), com.-ch.	12.00@12.50	11.70@12.00	11.75@12.05	12.10@12.50	11.85@12.00
Lt. lt. (130-160 lbs.), com.-ch.	11.50@12.50	11.15@12.10	11.50@12.05	11.75@12.50	11.85@12.00
Packing hogs, smooth.	10.80@11.15	10.75@11.00	11.25@11.50	10.50@10.75	10.40@10.65
Packing hogs, rough.	10.50@10.80	10.50@10.75	11.00@11.25	10.00@10.50	10.15@10.40
Slight. pigs (130 lbs. down), med.-ch.	11.25@12.25	10.75@11.75	10.50@12.00	11.25@12.35	12.00@12.25
Av. cost and wt. Wed. (pigs excluded)	12.12-237 lb.	11.57-235 lb.	11.48-253 lb.	11.90-210 lb.
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP):					
Choice and prime	10.50@11.85	9.60@11.50	9.75@11.40	10.25@11.75
Good	9.85@11.35	8.90@10.25	8.90@10.30	9.60@10.75	8.75@10.10
Medium	8.60@10.35	8.00@9.40	8.15@9.50	8.50@10.25	7.85@8.75
Common	7.25@8.60	6.35@8.00	6.60@8.15	6.75@8.50	6.25@7.85
STEERS (1,100 LBS. DOWN):					
Choice and prime	11.35@11.85	10.25@11.60	10.30@11.40	10.75@11.75
Good	10.35@11.35	9.40@10.40	9.50@10.50	10.25@10.75	9.00@10.25
Medium	8.50@10.35	8.00@9.70	8.15@10.00	8.50@10.25	7.85@9.15
Common	7.00@8.60	5.85@8.00	6.25@8.15	6.50@8.00	6.00@7.85
Canner and cutter	5.50@7.00	4.00@5.85	4.25@6.25	4.50@6.50	4.25@6.00
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down)	9.75@11.50	9.00@11.25	9.00@11.00	9.75@11.50	9.00@11.25
HEIFERS:					
Good-choice (850 lbs. up)	8.50@11.25	8.00@10.00	8.15@10.35	8.25@10.50	7.75@9.50
Common-med. (all weights)	6.25@8.50	5.00@8.00	5.15@8.15	5.50@8.25	4.50@7.75
COWS:					
Good and choice	6.15@8.50	5.75@8.00	5.85@8.25	6.25@8.00	6.25@7.50
Common and medium	4.40@6.15	4.35@5.75	4.35@5.85	4.50@6.25	4.00@6.25
Canner and cutter	3.00@4.40	2.65@4.35	2.65@4.35	2.25@4.50	2.50@4.00
BULLS:					
Good-ch. (beef yrgrs. excluded)	5.75@7.50	5.40@6.85	5.25@7.25	5.50@7.20	5.00@6.25
Can.-med. (canner and bologna)	4.75@5.75	3.75@5.40	3.40@5.25	3.25@5.00	3.50@5.15
CALVES:					
Med.-ch. (190 lbs. down)	7.50@11.00	6.25@9.50	7.50@10.50	7.00@10.00	6.50@9.50
Cull-com. (190 lbs. down)	5.00@7.50	4.25@6.25	4.25@7.50	3.50@7.00	4.00@6.50
Med.-ch. (190-280 lbs.)	5.75@11.00	4.75@8.75	5.00@10.00	5.50@9.50	5.50@9.00
Med.-ch. (280 lbs. up)	4.00@8.50	4.00@8.50	4.75@9.50	5.00@8.50	4.50@7.50
Cull-com. (190 lbs. up)	3.50@7.00	3.00@5.50	3.25@5.75	4.50@6.00	3.00@5.00
Slaughter Sheep and Lambs:					
(Quotations on shorn basis.)					
Lambs, med.-pr. (84 lbs. down)	11.00@13.00	10.75@12.65	11.00@13.00	11.00@12.75	10.25@12.25
Lambs, med.-pr. (92 lbs. up)	10.00@12.25	9.50@12.50	9.25@12.00	9.00@11.25
Lambs, cull-com. (all weights)	9.00@11.00	8.00@10.75	8.75@11.00	8.00@11.00	8.25@10.25
Spring lambs	13.50@16.00	12.00@15.00	13.25@15.50	13.00@15.50	13.00@15.25
Yearling wethers, med.-prime	8.75@11.75	8.50@11.00	7.50@10.50	7.75@10.75	7.50@10.75
Wethers, med.-pr. (2 yrs. old and over)	6.75@9.50	6.50@8.75	6.00@9.00	6.00@9.00	6.00@9.00
Ewes, common to choice	5.25@8.25	4.75@7.75	4.50@8.25	4.00@7.50	4.25@7.75
Ewes, canner and cull	1.50@5.25	1.25@4.75	1.00@4.50	1.00@4.00	1.00@4.25

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KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics)

Kansas City, Mo., May 21, 1925.

CATTLE—Although supplies of cattle have been moderate trade has been dull and all classes of killing steers have declined 25@50c as compared with last Thursday. Choice yearlings topped the week's trade at \$11.50 and desirable medium weights made \$11.00.

Heavy matured steers sold up to \$10.25 and the bulk of all fed steers offerings cashed from \$8.50@10.00. Quite a few Texas steers have been on the market, fed classes selling largely from \$7.25@8.25 and straight grassers at \$5.50@7.00.

The increased supply of low priced steers was reflected in the trade for cows and heifers and prices on she stock slumped 50c@\$1.00 with cows off most. Canners held nearly steady while cutters lost 10@15c during the week.

Bull prices were lowered, 15@25c and slaughter calves are quoted 25@50c lower with top veals at \$8.50.

HOGS—Another erratic uneven trade featured the week's hog market. Closing prices show slight gains as compared with a week previous. Sharply higher prices were scored on Saturday and Monday but this was more than erased the following two days. An active unevenly higher market today put prices back at 10@25c higher levels than last Thursday.

Choice lights sold up to \$12.30 Tuesday, which was the week's top, while best offerings sold today at \$12.00. Broad shipping outlet was an important factor in the week's trade and at times light lights sold above the day's practical top. Packing sows are 25c higher with \$10.75@11.00 taking the bulk at the close.

SHEEP—Killing classes are closing steady to 25c lower than a week ago with mature arrivals at the maximum decline. Choice California spring lambs sold at \$15.50 last Saturday, but since that time none passed \$15.25, the bulk ranging from \$13.25@15.25. Woolled offerings sold to \$14.40 and most sales ranged at \$14.00@14.40.

Desirable weight shorn lambs brought \$12.65 with the bulk of this class going from \$12.00@12.50. Small lots of clipped wethers sold up to \$9.00, but the bulk moved at \$8.50@8.75. Best shorn ewes realized \$8.00, while the majority of the fat arrivals sold from \$7.50@8.00.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics)

E. St. Louis, Ill., May 21, 1925.

CATTLE—Liberal receipts and unsatisfactory beef conditions forced a lower price level on all killing classes, except good and choice steers and heifers. Compared with a week ago, good and choice light and medium weight steers and heifers steady; heavy fat steers and canners 25c lower; common and medium steers 25@40c lower; common and medium heifers, bologna bulls and light vealers 25@50c lower; beef cows 50@75c lower.

Order Buyers
of**Cattle Calves
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References: Dun & Bradstreet

Tops for week: Matured steers \$11.25; yearlings \$11.20; heavy steers \$10.50; light mixed yearlings \$11.50. Bunks for week: Native steers \$8.00@10.50; Texas steers \$6.00@7.50; fat light yearlings \$10.00@10.50; cows \$5.25@6.50.

HOGS—The market has been very erratic with price changes of 50@75c in a single day not uncommon. The top on one session reached \$13.00, with the bulk of hogs close to that figure while the following day saw most of the run going to big packers at \$12.00.

For the week, however, gains have exceeded losses by a good margin, with most butcher hogs today 35@50c higher than last Thursday and light lights and pigs 50@75c higher. The latter were scarce and sold at top prices. Bulk of all offerings 130 lbs. and up brought \$12.25@12.35. Today's top \$12.50; packing sows \$10.50@10.60.

SHEEP—The sheep and lamb market is 50c@\$1.00 lower than last week, spring lambs and heavy mutton ewes showing most decline. Best spring lambs today brought \$15.00@15.25. Choice handy-weight clippers \$12.75; good light weight ewes \$7.00 and heavy ewes \$6.00.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., May 20, 1925.

Closing to a dull finish last week, fed steers, yearlings and all grades of fat cows encountered a set of sharply breaking markets the first three days of this week. Fed steers and better grades of fat cows led in the week's downturn, averaging fully 25@50c lower, yearlings, together with inbetween grades of fat cows and all grades of fat heifers being credited with a 15@25c break.

Canners, cutters and bologna bulls under numerous outside orders held steady. Mixed yearlings today reached \$10.25, high money for the week, both medium and heavy weight bullocks stopping at \$10.00. Bulk of the fed steers and year-

lings are selling at \$8.50@9.25, fat cows from \$5.00@6.50, heifers \$6.75@8.25, light-erweights upwards to \$9.25.

Canners and cutters are selling around \$3.00@3.75, bologna bulls from \$4.75@5.00. Veal calves are unchanged, \$9.00@9.25 again taking bulk of the good lights today.

HOGS—Hog prices suffered a sharp setback about the middle of last week but with declining receipts later and at the start of this week part of this loss was regained, top on Tuesday resting at \$12.25. Wednesday's trade saw reductions of around 50c effected, average trade being 30@45c lower than a week ago.

Desirable grades of hogs scaling from 150@225 lbs. are meeting a better outlet than weighty kinds, bulk of these weights selling today at \$11.75@11.85, latter price top.

Good and choice 225@300-lb. butchers were weighed mostly at \$11.60@11.70, with packing sows at \$10.25 and pigs at \$11.75.

SHEEP—Although receipts in the sheephouse have been light to form a basis for trade, fat lamb values are quotable \$1.00 lower than a week ago. Odd lots of spring lambs cashed at \$15.25 Wednesday with best old crop hams lambs quotable to \$12.25.

Handyweight shorn ewes are salable around \$7.50.

ST. JOSEPH

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., May 19, 1925.

CATTLE—Cattle receipts around 5,500 for two days this week and the market on killing classes is weak to 25@50c lower, fat cows showing most decline, yearlings little changed. Best handy-weight steers sold \$10.00@10.25, with bulk of sales \$8.75@10.00. Mixed yearlings mostly \$9.00@10.50.

Heifers, \$10.50 down, with most sales \$6.50@9.25. Bulk of fat cows ranged \$5.00@7.00, with sales scarce above the

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latter figure. Cannery and cutters \$2.25 @4.00.

Bulls held steady, most sales \$4.25 @ 5.50, light butchers up to \$8.00. Calves steady, top veals, \$9.50.

HOGS—Receipts around 8,000 for two days compared with 8,636 same days last week. Prices advanced sharply Monday, and were mostly 10c lower today.

Tuesday's top \$12.35 and bulk of sales \$12.00 @ 12.25. Packing sows mostly \$10.75 @ 11.00.

SHEEP—Sheep receipts around 13,000 for two days. Markets mostly 25c lower. Fed lambs \$13.50 @ 14.50. Clips, \$11.50 @ 12.25. California springs, \$15.00, native springs \$15.00.

Clipped ewes \$7.50 @ 8.00, clipped Texas wethers \$8.60 @ 8.75.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, May 16, 1925, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	7,257	15,400	25,328
Swift & Co.	7,331	8,000	32,298
Morris & Co.	5,511	7,500	8,939
Wilson & Co.	4,709	8,900	7,174
Anglo-American Prov. Co.	1,333	3,700	...
G. H. Hammond Co.	3,449	4,300	...
Libby, McNeill & Libby	1,269
Brennan Packing Co.	6,800	hogs; Miller & Hart,	...
5,000 hogs; Independent Packing Co.,	4,900	hogs;	...
Boyd, Lunham & Co.,	5,500	hogs; Western Packing	...
& Provision Co.,	8,400	hogs; Roberts & Oake,	4,900
hogs; others,	20,000	hogs.	...

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,579	1,222	5,202	5,540
Cudahy Pkg. Co.	3,564	2,049	3,251	4,322
Fowler Pkg. Co.	212	3
Morris & Co.	2,807	1,361	2,968	2,805
Swift & Co.	4,592	590	3,880	7,411
Wilson & Co.	3,915	252	5,729	6,631
Local butchers	1,004	274	835	21
Total	19,673	5,751	21,865	26,789

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,021	14,118	11,888
Cudahy Pkg. Co.	5,251	13,551	8,038
Dold Pkg. Co.	1,266	8,282	...
Morris & Co.	3,578	6,774	3,906
Swift & Co.	5,311	9,490	12,344
Hoffman Pkg. Co.	61
Mayerovich & Vail	70
Mid-West Pkg. Co.	70
Omaha Pkg. Co.	94
John Roth & Sons	16
South Omaha Pkg. Co.	91
Lincoln Pkg. Co.	320
Nagle Pkg. Co.	234
Sinclair Pkg. Co.	267
Wilson & Co.	514
Kennett-Murray & Co.	2,394
J. W. Murphy	5,343
Other hog buyers, Omaha	8,939
Total	22,145	68,895	36,236

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	2,760	7,067	2,324
Swift & Co.	3,236	6,645	2,773
Morris & Co.	2,953	4,944	1,128
St. Louis Dressed Beef Co.	1,262
Independent Pkg. Co.	608	...	180
East Side Pkg. Co.	1,110	4,804	...
Hell Pkg. Co.	14	2,309	...
American Pkg. Co.	15	425	38
Krey Pkg. Co.	75	1,007	...
Sartorius Pkg. Co.	...	543	...
Sieloff Pkg. Co.	117	929	...
Butchers	12,071	52,901	630
Total	23,931	81,574	7,063

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,303	726	8,803	18,140
Armour & Co.	1,541	597	3,395	3,645
Morris & Co.	1,769	420	5,394	4,487
Others	1,808	49	9,170	1,701
Total	7,421	1,792	26,952	28,174

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,097	216	14,244	200
Armour & Co.	2,953	149	11,658	208
Swift & Co.	2,030	90	4,520	306
Racks Pkg. Co.	130	36
Smith Bros. Pkg. Co.	48	15	2	...
Local butchers	69	39	3	...
Order buyers and packer shipments	1,100	11	19,435	...
Total	9,433	556	49,862	774

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,400	612	1,698	37
Wilson & Co.	1,538	554	1,672	30
Others	79	16	843	9
Total	3,017	1,182	3,713	76

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,804	4,946	17,845	82
Kingan & Co.	2,484	729	14,979	166
Indianapolis Abat. Co.	898	54	37	60
Armour & Co.	307	81	2,980	...
Hilgemeyer Bros.	925	...
Brown Bros.	44	8	145	...
Bell Pkg. Co.	93	...	947	...
Schussler Pkg. Co.	43	...	847	...
Riverview Pkg. Co.	8	...	249	...
Meyer Pkg. Co.	43	42	308	6
Indianapolis Prov. Co.	350	...
Art. Wabritz	11	63	...	19
Hoosier Abat. Co.	41
Others	285	159	30	11
Total	5,859	6,062	38,842	344

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	513	227	4,136	73
Kroger Groc. & Bak. Co.	408	60	2,279	...
Gus. Juengling	163	148	...	48
J. & F. Schroth Pkg. Co.	14	...	2,831	...
J. Hilberg's Sons	223	57
Wm. G. Rehn's Sons	117	12
Peoples Pkg. Co.	71	117
A. Sander Pkg. Co.	5	...	1,686	...
Sam Gail	19	333
J. Schlichter's Sons	203	323	...	111
H. H. Meyer Pkg. Co.	31	...	2,553	...
Total	1,759	887	13,485	624

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,190	10,770	5,700	274
United Dressed Beef Co.	113
Layton Co.	420	...
R. Gums & Co.	81	...	129	...
F. C. Gross	90	34	39	...
Swift, Harrisburg, Pa.	67
Local traders	216	399	20	63
Local traders	409	161	5	...
Total	2,166	11,364	6,313	327

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,035	533	6,934	547
Dold Pkg. Co.	379	70	6,638	...
Local butchers	228
Total	1,642	603	13,576	547

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	749	347	1,928	806
Armour & Co.	524	233	2,320	2,411
Blayney-Murphy	455	110	1,055	...
Others	481	123	629	786
Total	2,209	803	5,932	4,003

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,364	5,832	18,745	1,219
Hertz Bros.	188	85
Katz Pkg. Co.	1,020	538
Swift & Co.	5,507	27,394	...	1,834
Others	1,050	1	8,473	...
Total	10,400	14,963	54,602	2,553

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending May 16, 1925, with comparisons:

CATTLE.

	Week ending	Prev. Cor. week.	1924.
Chicago	May 16.	week.	1924.
Kansas City	103,700	31,774	29,143
Omaha	19,673	18,785	19,502
St. Louis	22,145	22,412	27,963
St. Joseph	23,631	19,343	21,681
St. Paul	7,421	7,944	11,092
Sioux City	9,433	9,476	11,911
Indianapolis	3,017	2,249	1,923
Cincinnati	5,839	5,393	4,936
Milwaukee	1,759	1,727	1,484
Wichita	2,166	2,418	1,958
Denver	1,642	1,897	1,307
St. Paul	2,209	2,317	3,428
Others	10,400	8,724	7,785
Total	140,534	136,429	144,116

HOGS.

	Week ending	Prev. Cor. week.	1924.
Chicago	May 16.	week.	1924.
Kansas City	103,700	72,000	122,100
Omaha	21,865	15,346	32,345
St. Louis	68,895	69,337	72,732
St. Joseph	81,574	74,911	75,672
St. Paul	26,952	26,848	39,511
Sioux City	49,862	46,372	49,749
Indianapolis	3,713	5,547	4,681
Cincinnati	38,842	31,273	50,517
Milwaukee	13,485	11,405	16,822
Wichita	6,313	6,205	7,647
Denver	13,576	21,301	13,913
St. Paul	5,932	7,208	12,246
Others	54,602	58,704	60,201
Total	489,311	446,517	558,575

SHEEP.

	Week ending	Prev. Cor. week.	1924.
Chicago	May 16.	week.	1924.
Kansas City	73,759	87,970	46,001
Omaha	26,739	22,457	25,542
St. Louis	36,236	45,374	17,283
St. Joseph	7,063	6,364	8,681
St. Paul	28,174	33,559	15,200
Sioux City	774	1,782	597
Indianapolis	76	68	199
Cincinnati	324	539	642
Milwaukee	624	559	781
Wichita	327	189	116
Denver	547	675	565
St. Paul	4,003	4,881	3,540
Others	2,553	1,516	1,680
Total	181,169	173,404	120,207

RECEIPTS AT CENTERS.

SATURDAY, MAY 16, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	870	4,000	6,000
Kansas City	500	1,500	2,500
Omaha	100	2,300	200
St. Louis	1,000	1,500	...
St. Joseph	100	1,000	2,500
Sioux City	100	2,500	200
St. Paul	200	800	100
Indianapolis	600	600	...
Fort Worth	500	400	...
Milwaukee	...	100	...
Denver	100	300	1,000
Louisville	100	400	200
Wichita	100	2,800	...
Pittsburgh	100	1,500	200
Cincinnati	100	1,000	200
Buffalo	400	2,200	800
Cleveland	100	800	800
Nashville, Tenn.	200	1,500	1,000
Toronto	700	100	...

MONDAY, MAY 18, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	19,000	30,000	22,000
Kansas City	13,000	7,000	11,000
Omaha	6,500	7,500	5,500
St. Louis	5,500	9,500	1,000
St. Joseph	4,300	3,000	5,000
Sioux City	2,500	4,000	...
St. Paul	5,200	17,000	300
Indianapolis	1,200	800	...
Oklahoma City	4,500	1,600	900
Fort Worth	200	400	...
Milwaukee	1,900	1,000	2,600
Denver	800	1,600	500
Louisville	2,000	2,000	100
Wichita	1,400	5,000	400
Pittsburgh	1,400	3,000	3,500
Cincinnati	1,400	2,200	700
Buffalo	2,500	8,000	9,000
Cleveland	1,000	4,800	2,000
Nashville, Tenn.	500	200	...
Toronto	5,700	1,200	300

TUESDAY, MAY 19, 1925.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	14,000	19,000
Kansas City	9,500	5,000	6,000
Omaha	7,500	10,000	7,000
St. Louis	7,500	13,500	1,500
St. Joseph	3,000	4,000	4,800
Sioux City	4,000	12,000	200
St. Paul	2,500	9,500	500
Oklahoma City	700	500
Fort Worth	1,400	500
Milwaukee	800	2,000	200
Denver	800	2,400	4,000
Louisville	500	500
Wichita	1,800	200	100
Indianapolis	2,000	8,500	200
Pittsburgh	100	1,000	500
Cincinnati	400	1,000	700
Buffalo	100	2,000	600
Cleveland	200	2,400	1,000
Nashville, Tenn.	100	700	100
Toronto	1,300	1,900	100

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—Two packers sold 6,000 May branded cows 13c and 6,000 Colorados at 13c. Two cars of light cows moved at the unchanged rate of 13½c. Other than this no new business reported. Business noted late in week aggregated close to 30,000 hides, natives at 14½c and branded cows 13c together with few butts at 14c and Colorados 13c. Native steers quoted 14½c; Texas, 14@14½c; butts 14c; Colorados 13c; branded cows 13c; heavy cows 13@13½c nominal. Lights 13½c lately paid; native bulls 11c strong; brands 10c for light average southern; northern 9¼@9½c. Two more local small packers sold, making about half production cleaned out, realizing 13c for April and 13½c for May native lines; brands 12½c.

COUNTRY HIDES.—Nothing brisk is noted in country descriptions of stock. A car of 20%, grubby straight weight extremes sold at 13½c and 25@50's, 5% grubby sold at 13½@13½c. Straight grub free extreme weights continue available at 14c and recent business was effected at that level. Middle weight buffs are worth around 11¼@11½c for late collections as to grub content with some lines still held for 12c. Heavy steers are quoted at 12@13c nominal; heavy cows around 11c; buffs 11¼@11½c and extremes 13@14c range as to descriptions. Branded country hides are listed around 10@10½c flat. Country packer brands 11@13c for descriptions; bulls 9@9½c; country packers 10@10½c.

CALFSKINS.—Some 50,000 local cities sold in split weights at 21½c for over 10 lbs. and 20c for the 8-10 lbs. skins to eastern consumers. This is said to net around 20½@20¾c for straight weights. In packer hides two killers sold a car cash April kill at 22c and another moved close to 40,000 March take-off at 23c. An unsold killer advanced his views to 23½c on April skins. The seller of the March skins talks 24c for Aprils. Outside city calfskins rate steady at 19@20c and resalted lines down to 17c and country stock 15@17c. Deacons are steady at \$1.15@1.25; with a car of cities going at \$1.45. Slunks \$1.05 nominal. Kipskins are quiet. Cities 15½c; packers 16@17c as to dates and points. Countries 13@15c.

MISCELLANEOUS MARKETS.—Dry hides are quiet and steady at 19½@20c; horse hides are working slightly stronger, renderers \$5.25@5.50 and good country mixed at \$4.50@5.00. Packer pelts \$2.25@2.50 as pullers views with outside lots bringing that range. Local stock held up to \$3.00; spring lambs \$1.25@1.50 range for types and descriptions; shearlings \$1.10@1.15 last paid with stocks small and demand good; quality is improving. Some western packer pulling skins made \$1.60. Dry pelts 28@30c for top varieties; pickled skins are quoted easy at \$7.50@8.50 dozen nominal; hogskins 15@35c.

New York.

NEW YORK PACKER HIDES.—Operations in city slaughter stock are still somewhat halting as most sellers do not desire to accept the low levels recently established and indicated in the native steer and bull movement. A few April hides are reported unsold but only one packer has moved April natives, taking 13½c as compared with 14c for the Aprils. Butts last sold at 13½c, but buyers feel that less money is indicated. Colorados which last sold at 13c are said to be out of line with western varieties which sold

at that figure. Cows quoted 13c and bulls sold at 10½c.

OUTSIDE PACKER HIDES.—Eastern small packer stock of late take-off is available more freely at 13c with indications pointing toward acceptance of 12½c if bid. Earlier take-off quoted 12½c recently paid and nominal. Holdings of small packer stock date back considerably in some instances and are said to aggregate rather large size. Mid western packers have been selling April take-off all weights at 13c and some Mays at 13@13½c. Coast packers sold March steers at 12c and cows 10½c, instead of Aprils as reported earlier. Canadian killers are doing nothing. One coast killer reported some overruns for May hides, which are grub free.

COUNTRY HIDES.—Considerable quiet trading is said to be going on in the east, generally around steady levels. Choice mid western extremes are bringing 13½@14c as to grub content and western types down to 13c for 30@50% grubs. Nothing much is pressed for sale, there being no burdensome stocks in any quarter. Exporters are not so keen for the heavy stock which lately made 11½c seaboard selected basis. Middle weight lines are still a little slow. Southern 25@50's are quoted at 12¼@13½c flat with the outside considered a trifle strong according to late developments. Canadian lights 12¼@13c flat for ordinary run of stock. Eastern all weights sold at 11c in small parcels and realized 12c for carlots of choice descriptions selected.

CALFSKINS.—New York city calfskins are still a little quiet. Late business was mainly for export accounts around \$1.90 @2.40@3.00. Outside city calfskins are quoted unchanged and nominal at \$1.40@1.75 range on lights with heavier goods proportionately higher and domestic interests display some keenness in their demands, due to inability to trade in N. Y. stock. Car of New England first salt city calfskins sold on a basis of \$1.45 for lights. Untrimmed domestic cities rate at 19@20c paid; sales reported in western 10 lbs. up at 21½c and 10 lbs. down at 20c. N. Y. kip \$3.25@3.40.

FOREIGN WET SALTED HIDES.—Inaction marked the situation in frigorifico stock, no business being reported around early in the session. Values continue unchanged with Uruguayan steers worth 16½c and Argentine types at 15½c landed basis. Frigorifico cows sold back up to 14½c in last operations, but said to be for trifle better average as ordinary run stock lately sold down to 13½c. Brazilian frigorifico steers made 16.3-16c in operations earlier in the week. In type hides, saladero steers are unchanged at 15@16c for weights and some Bovril saladero cows sold at very close to 14c. Campos steers are listed at 13c and cows 11@11½c.

Tax or Accounting Advice

Free advice on tax or accounting matters in connection with the new or old revenue law may be obtained by subscribers to THE NATIONAL PROVISIONER upon application. Send your inquiries either to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, or to Archibald Harris & Company, Marquette Building, Chicago. In the latter case, mention that you are a subscriber to THE NATIONAL PROVISIONER.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending May 16, 1925.

CATTLE.

	Week ending May 16.	Prev. week.	Cor. week, 1924.
Chicago	30,879	31,774	29,143
Kansas City	25,424	23,285	24,527
Omaha	20,592	21,192	24,287
East St. Louis	16,511	16,511	16,148
St. Joseph	7,434	7,699	8,997
Sioux City	7,590	7,571	9,201
Cudahy	850	921	1,063
Fort Worth	7,533	5,771	7,104
Philadelphia	2,371	2,213	2,458
Indianapolis	2,483	1,590	1,891
Boston	1,437	1,570	1,742
New York and Jersey City	11,136	11,216	10,538
Oklahoma City	4,190	3,199	5,445

HOGS.

	Week ending May 16.	Prev. week.	Cor. week, 1924.
Chicago	103,700	72,000	122,100
Kansas City	21,865	15,346	32,345
Omaha	46,584	38,717	55,812
East St. Louis	24,839	24,839	30,210
St. Joseph	17,753	15,901	25,921
Sioux City	35,925	30,841	41,627
Cudahy	10,343	13,785	19,134
Ottumwa	12,984	13,555	14,128
Fort Worth	4,495	5,812	6,993
Philadelphia	14,391	16,175	28,170
Indianapolis	17,367	11,897	17,578
Boston	9,420	13,186	17,961
New York and Jersey City	41,251	47,203	58,138
Oklahoma City	3,713	5,574	4,961

SHEEP.

	Week ending May 16.	Prev. week.	Cor. week, 1924.
Chicago	73,739	57,070	40,001
Kansas City	20,739	22,457	25,542
Omaha	37,529	38,373	19,567
East St. Louis	6,265	6,265	6,261
St. Joseph	20,471	29,638	14,980
Sioux City	1,113	1,829	820
Cudahy	303	230	120
Fort Worth	3,359	2,137	12,712
Philadelphia	5,839	5,000	5,616
Indianapolis	778	265	265
Boston	6,135	4,341	5,796
New York and Jersey City	43,827	41,088	34,717
Oklahoma City	70	88	199

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending May 23, 1925, with comparisons, are as follows:

PACKER HIDES.

	Week ending May 23, '25.	Week ending May 16, '25.	Corresponding week 1924.
Spread native steers	@16c	15½@16c	14½@15c
Heavy native steers	@14½c	14½@14½c	12½@13c
Heavy Texas steers	@14½c	@14½c	@12c
Heavy butt branded steers	@14c	@14c	@12c
Heavy Colorado steers	@13c	@13½c	@11c
Ex-Light Texas steers	@13c	@13c	@9c
Branded cows	@13c	@13c	@9c
Heavy native cows	@13½c	13½@13½c	@10½cn
Light native cows	@13½c	@13½c	@10½c
Native bulls	@11c	@11c	@8½cn
Branded bulls	9½@9½c	@9½c	@7½c
Calfskins	@23c	@23c	19½@22c
Kip	@17½c	17@17½c	15½@17½c
Kips, overw't	15@15½c	@15½c	@15c
Kips, branded	13@13½c	13@13½c	@12c
Slunks, regular	@1.05	@1.02½	@1.25
Slunks, hairless	@.65c	@.65c	@.40c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending May 23, '25.	Week ending May 16, '25.	Corresponding week 1924.
Natives, all weights	@13c	@13½c	@10c
Bulls, native	@11c	@10½c	@8½c
Br. str. hds.	@12½c	@13c	@8½c
Calfskin	19@19½c	19@19½c	@13c
Kip	14½@15c	14½@15c	@15c
Slunks, regular	@1.00	@1.00	\$1.50@1.60
Slunks, hairless	@.25	@.30c	35 @40c

COUNTRY HIDES.

	Week ending May 23, '25.	Week ending May 16, '25.	Corresponding week 1924.
Heavy steers	12 @12½c	12 @12½c	9½@10½c
Heavy cows	11 @11½c	11 @11½c	8 @8½c
Butts	11½@12c	11½@12c	8 @8½c
Extremes	13 @14c	13 @14c	10 @11c
Bulls	8½@9c	8½@9c	7 @7½c
Branded hide	9½@10c	9½@10c	7 @7½c
Calfskins	14½@15c	14½@15c	14 @15c
Kip	13 @13½c	13 @13½c	12 @13c
Light calf	\$0.90@1.00	\$0.90@1.00	\$1.15@1.25
Deacons	\$0.80@0.90	\$0.80@0.90	\$1.00@1.10
Slunks, regular	\$0.80@0.90	\$0.80@0.90	\$0.90@1.00
Slunks, hairless	\$0.25@0.35	\$0.25@0.35	\$0.25@0.30
Horsehides	\$4.25@5.25	\$4.25@5.25	\$4.00@4.50
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

SHEEPSKIN.

	Week ending May 23, '25.	Week ending May 16, '25.	Corresponding week 1924.
Large packers	\$2.25@2.50	\$2.75@3.50	\$3.00@3.25
Small packers	\$3.25@3.50	\$3.25@3.50	\$2.50@3.00
Pkrs. shear'gs	\$1.10@1.15	\$1.10@1.15	@1.00
Dry pelts	\$0.28@0.30	\$0.28@0.30	\$0.25@0.28

ICE AND REFRIGERATION

ICE NOTES.

A new cold storage plant is to be built in Entiat, Wash., by fruit growers in the neighborhood.

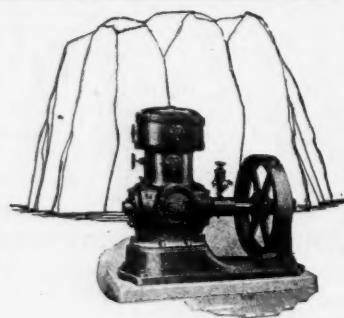
A new cold storage plant is to be erected in Wenatchee, Wash., by the Wells & Wade Fruit Company.

Los Angeles Creamery Company plans to erect a cold storage plant in Los Angeles, Calif.

Roche Fruit & Produce Company is building an addition to its cold storage plant in Yakima, Wash.

Burnet Cream & Produce Company is erecting a new cold storage plant in Burnet, Tex.

Barry Brothers are planning to build a new cold storage plant in Cross Plains, Tex.



An Iceberg

With its great store of natural refrigeration, cannot equal a Frick Refrigerating Machine for the cooling service of meat markets, general stores, restaurants, and dozens of other forms of business.

For an iceberg cannot produce

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COOLING RETAIL MARKETS.

Good refrigeration is needed in the retail meat market at all seasons of the year, but especially in the summer.

The work of replacing old refrigerating equipment and installing new outfits goes steadily on all over the country. One of the leading manufacturers of ice making and refrigerating equipment, the York Manufacturing Co., York, Pa., lists the following retail meat markets which have recently installed York equipment.

Wayne Ballard Meat Market, Cle Elum, Wash.; a one-ton refrigerating machine.

Edward Ringling Meat Market, Hamilton, Ohio; a 1½-ton capacity refrigerating machine.

W. L. Koon Meat Market, Red Cloud, Nebr.; one 3-ton refrigerating machine.

Winders & Alm Meat Market, Emmetsburg, Iowa; one 3-ton refrigerating machine.

Vincent Artini, butcher, Solvay, N. Y.; a half-ton refrigerating machine.

Fred Brockmeir Meat Market, Atoka, Okla.; one 3-ton refrigerating machine.

L. J. Turek & Co. Meat Market, Farmington, Minn.; a two-ton self-contained refrigerating machine.

Lockhart & Beaulac Meat Market, Hudson Falls, N. Y.; a one-ton self-contained refrigerating machine.

James J. Kennedy Market, Syracuse, N. Y.; a one-ton self-contained refrigerating machine.

W. C. Castling, grocery and meat market, Fort Smith, Ark.; a 5¼-ton refrigerating machine.

Smith & Miller Meat Market, Big Pine, Calif.; one 5¼-ton refrigerating machine.

Gust Hrabe Meat Market, Fort Atkinson, Iowa; one 3-ton refrigerating machine.

John C. Hammer Meat Market, Volga,

S. Dak.; one 2-ton refrigerating machine. E. D. Coon Meat Market, Saegerstown, Pa.; a 2-ton self-contained refrigerating machine.

Schellenber & Cyrier Meat Market, West Point, Nebr.; one 3-ton refrigerating machine.

Davolt & Nolte Meat Market, Sheffield, Iowa; one 3-ton refrigerating machine.

J. Thorusen Meat Market, Santa Monica, Calif.; one 3-ton refrigerating machine.

C. P. Bussjaeger Meat Market, 5786 Melrose Ave., Los Angeles, Calif.; a 2-ton self-contained refrigerating machine.

Martha M. Greulich Meat Market, Pendleton, Ore.; one 5-ton refrigerating machine.

Frey Brothers, butchers, Bath, Pa.; a one-ton self-contained refrigerating machine.

John Baker, butcher, Scranton, Pa.; one-ton self-contained refrigerating machine.

W. J. Kramer Meat Market, 5829 Madison Road, Cincinnati, Ohio; a one-ton self-contained refrigerating machine.

John G. Hafner Meat Market, 2157 Colerain Ave., Cincinnati, Ohio; a one-ton self-contained refrigerating machine.

Ruhlman & Company, grocery and meat market, Atchison, Kans.; a 1¼-ton self-contained refrigerating machine.

Ed. H. Jahn Meat Market, Lowell, Ohio; a 2-ton self-contained refrigerating machine.

A. G. Kistler & Son Meat Market, Bellevue, Ohio; one 2-ton self-contained refrigerating machine.

George Wills Co. Meat Market, Bellevue, Ohio; one 2-ton self-contained refrigerating machine.

Fred Villhauer Meat Market, Toledo, Ohio; one 2-ton self-contained refrigerating machine.

John Hoban & Sons Meat Market, Pen Yan, N. Y.; one 4-ton refrigerating machine.

Hubbs Stores Corp., grocery and meat market, Wayne, Pa.; a one-ton self-con-

Cold Storage Insulation

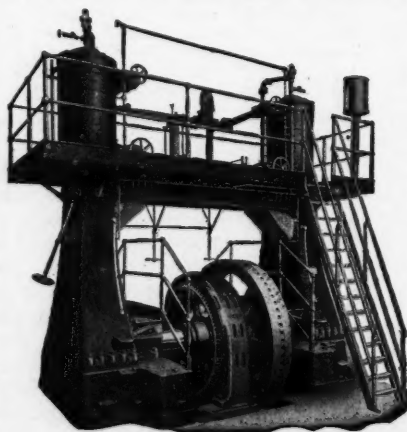
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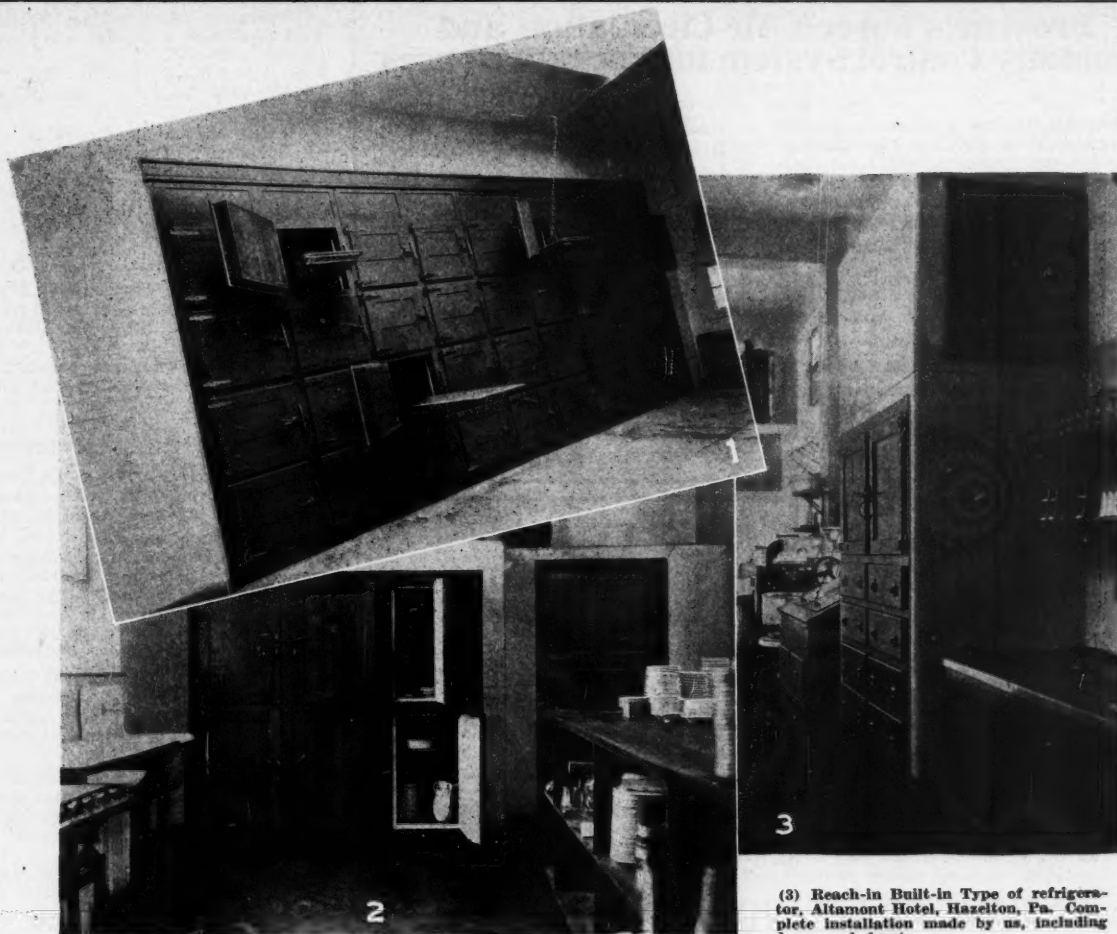
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The above shows the wide variety of work we do. Not only do we furnish cork for insulation purposes but for the refrigerators shown we also furnished the doors and front, complete.

The Morgue photograph shows only one-half of the installation which was built in two sections, one on each side of the passage way. The box shown above will accommodate 36 bodies and the other 28. The above box contains a partition separating it into two compartments so that it can be used as a freezer in case it is necessary to hold a body for a long length of time. The freezer will accommodate four bodies.

These boxes are insulated with two layers of 2 in. thick (100% Pure) "Crescent" Compressed cork board on the walls, ceiling and floor, with mastic finish

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Browne's Forced Air Circulation and Humidity Control System for Packing Houses

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Represents the last word in the science of refrigeration and air conditioning. It is the most efficient, rapid air cooling system in the United States. No other method approaches this system in simplicity and economy in operation.

Removes all gases and foul odors—

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uniform temperatures within Beef Coolers, Hog Coolers, Lard and Sausage Rooms, etc.

A saving of 40% in refrigeration—and an increase cooling capacity of 30% to 40% can be obtained through its usage.

It solves the Packers' problems, making possible the successful cooling and packing of meat products.

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The distribution of Boric Acid in Nature is comparatively unlimited. According to Henry Jay:

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"The ash of fruits, whether of the flesh or of the stone, is rich in Boric Acid, the proportion of Boric Acid varying between 1.50 and 6.40 grammes per kilo of ash. "The same can be said of the fucus, plantain leaves, wormwood tops, chrysanthemum flowers, onions, the amount varying from 2.10 grammes to 4.60 grammes per kilo of ash."

Leibrich says that "Boric Acid is not only non-poisonous; it is a normal constituent of many plants."

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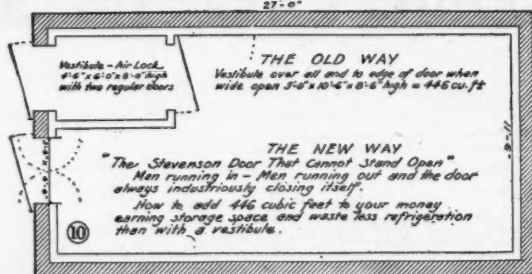
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Hames & Anderson Meat Market, Woodworth, N. Dak.; one 3-ton refrigerating machine.

Hayner & Morgan Meat Market, Flint, Mich.; one 3-ton refrigerating machine.

Chicago Packing House Market, Danville, Ill.; one 3-ton refrigerating machine.

P. Norman Meat Market, St. Paul, Minn.; one 3-ton refrigerating machine.

Schneider Brothers Meat Market, Fullerton, Calif.; a 2-ton self-contained refrigerating machine.

L. A. Peterson Meat Market, Fergus Falls, Minn.; one 5-ton refrigerating machine.

COTTON OIL CONVENTION.

(Continued from page 32.)

totalled 534, while this year's numbers 505, divided as follows: 476 paid up, 6 exempt, 23 delinquent.

Treasurer Robert Gibson's report, which was read by Secretary Bennett, substantiated the figures quoted in the secretary's report.

Reorganization Is Discussed.

The afternoon session was devoted to discussion of the reorganization report. Chairman Mercer Reynolds presented it, outlining the main objects to be as follows:

First: To secure co-operation among the edible oil millers of North America in lawfully furthering and protecting the interests and general welfare of the industry.

Second: To afford a means of co-operation with the Federal and State Government in all matters of general concern in the industry.

Third: To promote and foster domestic and foreign trade in edible oil mill products.

Fourth: To promote the mutual improvement of its members and the study of the arts and sciences connected with the edible oil milling industry.

Fifth: To inform and interest the public as to the economic worth of the edible oil mill industry.

Sixth: To encourage co-operation with growers, producers and distributors of edible oil mill products.

The substance of the new plan was the increasing of dues to the following basis: 3 cents per ton on seed crushed by mills; refiners, \$50 per year, plus \$5 per 100 bbls. daily kettle capacity.

Duties of General Manager.

This would yield a largely increased revenue for the purposes of association work. It is proposed to engage a general manager, whose duties are indicated in section 8 in part as follows:

"He shall be charged with the advertisement of the uses and advantages of edible oil mill products, as known, and the investigation and development of others; with the increase and broadening of the markets for their disposal, both at home and abroad, and with the creation and cultivation of new ones; with the preparation and distribution among the members of this Association and the public of such information as may be to the advantage of the industry, and with such other duties and activities as will bring about the improvement and development of the processes of manufacture and the increase in the uses of edible oil mill products and other commodities, both raw and manufactured. He will be, in addition, specially charged to investigate all attacks upon oil mill products and be expected to vigorously defend such products and to take proper steps to bring to account those

who may be responsible for such attacks, and in case any member of this Association shall be guilty of selling inferior products or of conducting business in such a manner as to bring discredit upon the Association or the members thereof, it shall be the duty of the General Manager to bring the facts to the attention of the Executive Committee with his recommendation as to necessary action thereon.

"The General Manager shall, subject to the approval of the Executive Committee, publish the Association's monthly bulletin and other publications and be responsible for the editorial policy and business management thereof."

Substitute Plan Proposed.

There was a spirited debate on the report. D. C. Johnson of Oklahoma believed the association should maintain its identity as a crude mill organization, and presented a draft of charter to conform to his ideas. This provided for auxiliary interests as members, and also for equitable representation by territories and in selection of officers.

After debate Mr. Johnson withdrew motion for action on his substitute, with the understanding that it was to be printed in the minutes and given thorough consideration by the members, so that action might be taken at a later date.

The report of the reorganization committee was thereupon adopted and the special session adjourned.

Second Day's Session.

The first thing President Crow did at the opening of the second day's session on Thursday, May 14, was to appoint the following committee, consisting of three oil mill men and three refiners, to work out a rule on oil settlements: G. G. Fox, E. T. George, F. M. Barnes, John B. Perry, S. W. Wilbor and John Stevens.

G. S. Meloy, of the Bureau of Agricultural Economics, U. S. Department of Agriculture, was introduced and spoke on the work that had been done to standardize linter grades.

Standard Grades of Seed.

He recommended the abolition of the terms "first cut", "mill run", "second cut" and other more-or-less indefinite terms, and favored the substitution of seven grades. He gave a very comprehensive explanation of his reasons for advocating the new grades and said that, if adopted, the U. S. Department of Agriculture would prepare and distribute copies of them.

At the conclusion of Mr. Meloy's address, the convention went on record as favoring the proposed grades as standard.

President Crow then called for a report of the special committee to confer with a committee of the New York Produce Exchange on suggested changes in rules for future contract trading. In the absence of Chairman Ed Woodall, the report was read by G. W. Covington. The committee reported that meetings had been held, but that no tangible results had been secured. The committee, however, was directed to continue in force and to endeavor to work out some definite proposals.

Reports of Committees.

Following this came the reports of the Grievance Committee, read by Philip Hickey; the Insurance Committee, read by I. A. White; the Commerce Relations Committee, read by Harry Hodgson; and the Appeals Committee, read by R. L. Hamilton.

The report of the Committee on Standard Grading of Cottonseed was read by Mr. Meloy, who was able to report little progress, due to the poor co-operation given him by the mills.

The report of the Publicity Committee was read by Chairman Perry. The report told of the publicity work that had been done in the interest of cottonseed products, and indicated ways in which mills could stimulate the sale and use of their products.

It was suggested by the committee that a chairman be appointed who is familiar with proper advertising, and that the association adopt a brand name for the use of its members.

Quicker Census Reports.

H. J. Zimmerman, in charge of the manufactures division of the Bureau of the Census, Washington, D. C., was then called upon for a few remarks. Mr. Zimmerman urged more active co-operation with the Bureau in sending in monthly reports promptly, so that the government's reports could be issued earlier.

[This situation was outlined in the April 4, 1925, issue of THE NATIONAL PROVISIONER.]

Perry Is Elected President.

The next order of business was the election of a president.

In an eloquent speech E. T. George of New Orleans explained why it was necessary to vary the precedent in nominating a president. Owing to serious illness the physician of first vice president John W. Todd of New Orleans would not permit him to undertake the duties which naturally would have fallen upon him as president this year.

After paying tribute to this beloved veteran of the industry Mr. George went on to nominate John B. Perry of Grenada, Miss., in his place as president, and after enthusiastic seconds the election of Mr. Perry was by acclamation. This unassuming but dynamic association leader then assumed the chair and replied modestly but with characteristic wit to the praises heaped upon him. It was evident that he was going to make a real honest-to-goodness job of the presidency.

Former President J. J. Lawton of South Carolina discharged with grace and eloquence the pleasant duty of presenting a splendid silver service to retiring president R. F. Crow. Mr. Crow, who has made himself a martyr to his job the past year, replied briefly and showed the stuff that was in him by what he said.

The report of the Traffic Committee was read by H. P. Friedman, chairman. It was very comprehensive and covered in a concise manner a number of traffic matters which had come up during the year. After this report the meeting adjourned for the day.

Third Day's Session.

The convention was called to order by President-elect Perry on Friday morning, May 15.

Honorary life memberships were voted for three well-known cottonseed oil vet-

erans. Those favored with this expression of the regard and respect of the association were former presidents C. Fitzsimmons of Columbia, S. C., and E. M. Durham of Vicksburg, Miss., and Treasurer Robert Gibson of Dallas, Tex., for twenty-five years secretary of the association.

John W. Todd of New Orleans, who was forbidden by his doctor to accept the office of president, to which he would have succeeded otherwise, was presented with a gift of a beautiful silver service as a token of friendship and appreciation.

Following this, the comprehensive report of Louis N. Geldert, assistant to the president, was read.

President Perry then appointed a committee consisting of A. D. Geohagan, R. F. Crow, T. J. Keenan, Geo. W. Covington, Alfred Kahn and W. F. Bridewell, to confer with New Orleans interests regarding the establishment of trading in cottonseed oil at New Orleans.

Cottonseed Feedstuff Values.

J. C. Mohler, of Topeka, Kans., secretary of agriculture for the state of Kansas, was the next speaker. He talked on the value of cottonseed cake as a feedstuff from the standpoint of the cattle feeder. He urged a standard pack and a standard product for cottonseed cake, and made several other excellent suggestions to manufacturers of this product.

The report of the Committee on Extension of Cottonseed Products was next read by Chairman Thomas C. Law. E. R. Barrow, chairman, read the report of the Research Committee, and Senator Benet, attorney for the association, made an address on the legal work of the Linter Committee.

Resolutions were then read in memory of several deceased members of the association. This was followed by the election of the rest of the officers, as follows: First vice president, F. N. Bridgers, Wilson, N. C.; second vice president, S. W. Wilbor, Paris, Tex.; third vice president, James Byram, Alexandria, La.; secretary, George H. Bennett, Dallas, Tex.; treasurer, Robert Gibson, Dallas, Tex.

The board of directors consists of Ernest T. Allen, Montgomery, Ala.; S. W. Alston, Texarkana, Ark.; P. R. Lamar, Atlanta, Ga.; George C. Hauser, New Orleans, La.; Roger T. Fuller, Laurel, Miss.; C. F. Dunn, Kinston, N. C.; E. Cook, Guthrie, Okla.; Albert Jordan, Columbia, S. C.; E. Rice, Memphis, Tenn.; H. W. Lynn, Winters, Tex.; Theo. Heyck, Houston, Tex.; W. H. Jasson, New York City; Ernest Kissling, Chicago; S. R. Pratt, Bakersfield, Calif.; Felix Paquin, Galveston, Tex.; Ed. Peeples, Atlanta, Ga.

VOLLERTSEN HEADS CHEMISTS.

Several matters of importance were taken up by the American Oil Chemists Society at its recent meeting, held in New Orleans last week just prior to the convention of the Interstate Cottonseed Crushers' Association. Changes are contemplated in the methods of publishing the society's journal. It is also planned to publish all methods used in a compact form so they will be more readily available.

John J. Vollertsen, of Armour and Company, was elected president. Other officers are: R. H. Fash, first vice-president; Thomas B. Caldwell, second vice-president; A. W. Putland, third vice-president; J. C. P. Helm, secretary and treasurer.

The governing committee consists of the officers and the following men: H. J. Morrison, Dr. H. B. Battle, L. M. Tolman and C. B. Cluss. Dr. Tolman is chief chemist of Wilson & Co.



J. J. VOLLERTSEN
Elected President of the American Oil Chemists Society.

Chicago Section

F. A. Staudt, of the National Guano Co., Aurora, Ill., was seen in Chicago this week.

J. W. Rath, president of the Rath Packing Co., Waterloo, Iowa, was in the city this week.

John T. Russell, well-known Chicago retailer, is spending a spring vacation at West Baden, Ind.

F. L. Wilson and Fred Inches, of the Wilson Provision Co., Peoria, Ill., were in the city this week.

Joseph Cohen, of the Atlantic Gelatin Co., Woburn, Mass., called on his Chicago friends this week.

F. Edson White, president of Armour and Company, sailed for Europe last Tuesday for an extended trip.

R. T. Keefe, of Henneberry & Company, Arkansas City, Ark., called on some of his Chicago friends this week.

George A. Hormel, president of Geo. A. Hormel & Co., Austin, Minn., made another trip to Chicago this week.

J. Paul Dold, president of the Jacob Dold Packing Co., Buffalo, N. Y., made a business trip to Chicago this week.

Norman McLean, of the Harris Abattoir Company, Ltd., Toronto, Canada, came down to Chicago this week on business.

Howard R. Smith, president of Shafer & Co., Baltimore, Md., arrived in Chicago late in the week for a short business visit.

Isaac Powers, vice president of the Home Packing & Ice Co., Terre Haute, Ind., spent some time in Chicago this week.

Frank Kohrs, secretary and treasurer of the Kohrs Packing Co., Davenport, Ia., was a business visitor in the city this week.

Fred G. Duffield, secretary, and A. D. Wallmo, sales manager of Jacob E. Decker & Sons, Inc., were in the city this week.

President Joseph M. Emmart, of the Emmart Packing Co., Louisville, Ky., called on his Chicago friends during the week.

Ohio, made a flying trip to Chicago late in the week on business.

Ernest Bloss, superintendent of the Jacob Dold Packing Co., Wichita, Kans., made one of his infrequent journeys to Chicago during the week.

President Fred M. Tobin and F. W. Hagerman, purchasing agent of the Rochester Packing Co., Rochester, N. Y., were Chicago visitors this week.

E. H. Shufro, of the International Agricultural Corporation, New York City, well known fertilizer makers, was in Chicago this week calling on the trade.

Visitors to Chicago this week from the St. Louis Independent Packing Co., St. Louis, Mo., were Alex Bischoff, vice president; L. S. Dennig, assistant general manager, and E. C. Merritt.

Arthur Aloe, of the Cleveland Kleen Kut Manufacturing Co., Cleveland, Ohio, was in the city this week calling on the trade. Arthur is as clean-cut as the rest of his bunch of hustlers.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, May 16, on shipments sold out, ranged from 7 cents to 20.5 cents per pound and averaged 13.65 cents per pound.

Provision shipments from Chicago for the week ending May 16, 1925, with comparisons, are reported as follows:

	Cor.	Last week.	Prev. week.	week, 1924.
Cured meats, lbs.	17,908,000	15,006,000	15,713,000	
Fresh meats, lbs.	43,083,000	41,807,000	39,869,000	
Lard, lbs.	10,494,000	9,852,000	7,915,000	

Among the packer visitors to Chicago this week were L. H. Guthery, Marion Packing Co., Marion, Ohio; A. C. Hofmann, A. C. Hofmann & Sons, Syracuse, N. Y.; Edward A. Schenk, Columbus Packing Co., Columbus, Ohio; E. M. Schroth, J. & F. Schroth Packing Co., Cincinnati, Ohio, and Otto Finkbeiner, Little Rock Packing Co., Little Rock, Ark.

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith

IT IS MUCH EASIER—

- To find fault with the help than to give helpful criticism.
- To blame business conditions than to perfect economies.
- To find the mistakes than to provide the remedies.
- To admire the average man after you know him better.
- To demand perfection in the police than to obey the law ourselves.
- To follow the crowd than to think a problem through.
- To get into the newspapers than to get out of trouble.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 35,558 cattle, 18,091 calves, 43,965 hogs and 44,691 sheep.

J. A. Ford, assistant manager of the Swift Canadian Co. plant at Vancouver, B. C., was in the city this week calling on headquarters.

Charles G. Schmidt, "boss" of the Cincinnati Butchers Supply Co., Cincinnati,

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work.
10 Marquette Bldg. Detroit, Mich. Phones:
Cherry 3750-3751

H. P. Henschien R. J. McLaren
HENSCHEN & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

Packing House Products

Oldest Brokers in Our Line

Tallow Grease Provisions Oils Tankage Bones Cracklings Hog Hair

Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
814 Erie Bldg. Packing House
Cleveland, O. Specialists

FRANK L. DEMPSEY

Attorney & Counselor at Law

North Texas Bldg., DALLAS, TEXAS
Special attention to Claims adjustments and
litigation of Packers. Ten years experience with
Chicago packers.

C. W. RILEY, Jr.

BROKER
2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
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H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Install-
ations, Investigations
1134 Marquette Bldg. CHICAGO

LEON DASHEW
Counselor At Law
230 Fifth Ave., New York

Among the visitors to the Derby at Louisville last week was J. A. Hawkinson, president of Allied Packers, Inc. John wouldn't say which horse he put his money on.

The host of friends of John W. Hall will be glad to learn of his continued improvement in health. His physicians are compelling him to "play safe," but John is like Babe Ruth, chafing at the forced inactivity, and may be expected to break loose soon.

CITY PACKERS' PROBLEMS.

(Continued from page 22.)

Especial attention has to be given to these casings when being carried from Saturday's kill to Monday for sliming.

Eliminating Sewer Odors.

When we first approached the question of sewer odors, one theory advanced was that the solids discharged by the packing-houses into the sewers lodged and decomposed there, and gave forth obnoxious smells. While we soon proved to our own satisfaction that this was not a serious cause of trouble, nevertheless the local authorities required us to screen our catch-basins and prevent the solids from escaping into the city sewers.

What finally evolved was that we screened all our sewers at the various floors at the source of the trouble, put in department catch-basins, and also installed a detritus vat for detaining the manure from such dirty water as came from the peck washer.

We endeavored in every way to prevent grease or solids from reaching our main catch-basin at all. Furthermore, greasy, but fairly clean, water was diverted to the first part of our main catch-basin while the muddier but less greasy waters were emptied into the discharge end of the catch-basin.

Killing Tank House Odors.

Another solution offered for odor prevention when we first started our investigation was ventilation of the tank house. The exhaust from the ventilating fan was blown over a specially constructed tank containing a coal tar derivative. Fumes were driven off this coal tar derivative by boiling it with open steam and these fumes were supposed to mask and correct any obnoxious odors from the tank house.

Indirectly, ventilation proved a very good thing in that it made working conditions better and that resulted in better workmen and better general results but as an odor corrective it was hardly a success.

The proper method is to avoid producing the odor; not diluting the odor after it is made. If reasonable dilution could possibly be a successful remedy, there would be no problem at all, as all odors from a packinghouse would be reasonably diluted as soon as they escaped from the buildings.

It is a characteristic of packinghouse odors that, even if present in the atmosphere in extremely small quantities, they are very noticeable. Hence, it is impossible to dilute them sufficiently by artificial ventilation to avoid odors in the surrounding neighborhood.

It was also our experience that packinghouse odors could not be satisfactorily masked by the distillations from coal tar products.

In conclusion, I should like to emphasize that there is no universal remedy that will magically dispel packinghouse odors once they are generated. The successful treatment is to avoid in every possible way the production of the odors by the employment of cleanliness, prompt handling of materials, by the use of proper processing methods, and by the strict and persistent enforcement of such rules as are found necessary to prevent the formation of odors.

Meat Trade Movies—No. 56



HE GRABS 'EM WHERE THEY GROW.

A firm grasp of his subject—whether it be hogs or overhead—is one of Jay Hormel's chief characteristics. Jay doesn't mind when they laugh, for he remembers the old saying that "He who laughs last, laughs best."

GERMAN MEAT SITUATION.

The most outstanding feature of German meat supplies is the continuation of heavy marketing of livestock. Rural need of working capital and high priced feed-stuffs are blamed, says Trade Commissioner E. C. Squire, Hamburg, Germany, in a report to the Department of Commerce.

Slaughtering at 36 markets in February, according to official statistics, indicate that cattle slaughtering, although slightly below the previous month, was 20 per cent higher than last year. Sheep slaughtering, although greatly reduced over January, was 85 per cent higher than last year.

Calves showed a slight increase during the month and an increase of 23 per cent over the same month of the previous year. The slaughtering of pigs has increased over January by 5 per cent and is 25 per cent higher than last year.

Livestock receipts at 20 markets for the first three weeks in March indicate as follows: Pig receipts; a further increase over the first three weeks of February and an increase of about 40 per cent over the same period last year.

Cattle receipts; a slight decrease over February and only slightly more than those of March, 1924. Calves; receipts are heavier than in February and about 20 per cent over those of last year. Sheep receipts; lower than in February but remain about 50 per cent over March, 1924.

Total slaughtering under inspection for the first quarter of 1925 showed a greater slaughtering of cattle, calves and sheep than for the same period in 1913 for all Germany. The heavy slaughtering was confined chiefly to young cattle which was unquestionably too heavy for the welfare of production.

As a consequence of the heavy home slaughtering at present, business in overseas meat products is very slow. However, the trade has hope that a reduction of stock marketing is to be expected in the near future with a possible improvement in trade.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 11.....	22,135	4,018	39,938	20,423
Tues., May 12.....	8,061	4,471	10,582	17,583
Wed., May 13.....	10,757	2,347	21,050	20,168
Thur., May 14.....	13,400	7,073	34,510	16,599
Fri., May 15.....	2,204	1,230	24,094	10,094
Sat., May 16.....	333	437	2,934	6,072

Total last week.....	57,570	19,576	140,008	91,109
Previous week.....	59,415	20,418	110,891	79,492
Year ago.....	55,365	18,161	144,406	58,568
Two years ago.....	55,114	18,988	174,009	54,045

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 11.....	5,504	182	11,794	2,368
Tues., May 12.....	3,323	88	5,160	3,502
Wed., May 13.....	3,874	88	2,757	1,708
Thur., May 14.....	3,234	18	3,600	3,600
Fri., May 15.....	1,231	...	9,452	3,476
Sat., May 16.....	184	...	3,092	1,929

Total last week.....	17,352	288	35,855	16,580
Previous week.....	16,275	336	39,242	21,378
Year ago.....	16,670	199	42,490	11,672
Two years ago.....	16,305	333	20,074	9,519

Receipts at Chicago Stock Yards thus far this year to May 16, with comparative totals:

	1925.	1924.
Cattle.....	997,998	1,116,461
Calves.....	367,768	332,778
Hogs.....	3,639,011	4,288,530
Sheep.....	1,488,739	1,386,868

Combined weekly hog receipts at eleven markets for week ending May 16, with comparisons:

	Week.	Year to date.
Week ending May 16.....	533,000	13,316,000
Previous week.....	465,000	...
Corresponding week, 1924.....	628,000	16,043,000
Corresponding week, 1923.....	699,000	15,072,000
Corresponding week, 1922.....	542,000	10,998,000
Corresponding week, 1921.....	520,000	12,239,000

Combined receipts at seven markets for the week ending May 16, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending May 16.....	180,000	459,000	206,000
Previous week.....	177,000	399,000	206,000
1924.....	194,000	507,000	149,000
1923.....	178,000	554,000	159,000
1922.....	161,000	433,000	151,000
1921.....	154,000	400,000	181,000

Combined receipts at seven points for 1925 to May 16, with comparisons:

	Cattle.	Hogs.	Sheep.
1925.....	3,464,000	11,381,000	3,744,000
1924.....	3,547,000	13,213,000	3,596,000
1923.....	3,559,000	12,583,000	3,886,000
1922.....	3,301,000	9,988,000	3,450,000
1921.....	3,191,000	9,029,000	4,256,000

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Number received.	Average weight.	Prices—Top Average.
Week ending May 16.....	141,100	234	\$13.35 \$12.45
Previous week.....	110,891	233	12.65 11.65
1924.....	144,406	237	7.65 7.20
1923.....	174,009	240	8.05 7.70
1922.....	138,654	243	11.00 10.70
1921.....	130,219	240	9.00 8.45
1920.....	155,347	235	14.85 13.85
Average 1920-1924.....	148,500	239	\$10.10 \$ 9.60

*Saturday, May 16, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending May 16.....	\$10.05	\$12.45	\$ 7.50	\$13.65
Previous week.....	10.10	11.65	7.60	14.50
1924.....	9.65	7.30	7.50	15.10
1923.....	9.35	7.70	7.80	14.60
1922.....	8.25	10.70	7.50	12.40
1921.....	8.40	8.45	7.00	11.70
1920.....	12.10	13.95	12.10	16.85
Average 1920-1924.....	\$ 9.55	\$ 9.60	\$ 8.40	\$14.15

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending May 16.....	40,200	104,800	75,800
Previous week.....	43,140	71,649	58,114
1924.....	38,695	101,916	46,884
1923.....	38,551	147,035	45,126
1922.....	38,071	123,517	46,510

*Saturday, May 16, estimated.

Chicago packers' hog slaughters for the week ending May 16, 1925:

Armour & Co.....	15,400
Anglo-American.....	3,700
Swift & Co.....	8,600
Hammond Co.....	4,300
Morris & Co.....	7,300
Wilson & Co.....	8,900
Boyd-Lunham.....	5,500
Western Packing Co.....	8,400
Roberts & Oake.....	4,900
Miller & Hart.....	5,000
Independent Packing Co.....	4,600
Brennan Packing Co.....	8,800
Agar Packing Co.....	1,700
Others.....	18,300
Total.....	103,700
Previous week.....	72,000
Year ago.....	100,000
Two years ago.....	161,100
Three years ago.....	132,100

(For Chicago livestock prices, see page 36.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
May 21, 1925.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	@20 1/2	
10-12 lbs. avg.	@20 1/2	
12-14 lbs. avg.	@20 1/2	
14-16 lbs. avg.	@20 1/2	
16-18 lbs. avg.	@22 1/2	
18-20 lbs. avg.	@22 1/2	
Skinned Hams—		
14-16 lbs. avg.	@24 1/2	
16-18 lbs. avg.	@24 1/2	
18-20 lbs. avg.	@24 1/2	
20-22 lbs. avg.	@22 1/2	
22-24 lbs. avg.	@20 1/2	
24-26 lbs. avg.	@19 1/2	
26-30 lbs. avg.	@18 1/2	
Picnics—		
4-6 lbs. avg.	@13 1/2	
6-8 lbs. avg.	@13 1/2	
8-10 lbs. avg.	@13 1/2	
10-12 lbs. avg.	@13 1/2	
12-14 lbs. avg.	@13 1/2	
Bellies—(Square cut and seedless)		
6-8 lbs. avg.	@20 1/2	
8-10 lbs. avg.	@25 1/2	
10-12 lbs. avg.	@24 1/2	
12-14 lbs. avg.	@23 1/2	
14-16 lbs. avg.	@22 1/2	

Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	20 1/2 @21	
10-12 lbs. avg.	20 @20 1/2	
12-14 lbs. avg.	20 @20 1/2	
14-16 lbs. avg.	20 @20 1/2	
16-18 lbs. avg.	20 1/2 @21	
18-20 lbs. avg.	21 @21 1/2	
Boiling Hams—(house run)		
16-18 lbs. avg.	@21	
18-20 lbs. avg.	@21 1/2	
20-22 lbs. avg.	@21 1/2	
Skinned Hams—		
14-16 lbs. avg.	@23	
16-18 lbs. avg.	@23	
18-20 lbs. avg.	@23	
20-22 lbs. avg.	@22	
22-24 lbs. avg.	@21	
24-26 lbs. avg.	@19	
26-30 lbs. avg.	@18	
Picnics—		
4-6 lbs. avg.	@13	
6-8 lbs. avg.	@12 1/2	
8-10 lbs. avg.	@12 1/2	
10-12 lbs. avg.	@12 1/2	
12-14 lbs. avg.	@12 1/2	
Bellies—(square cut and seedless)		
6-8 lbs. avg.	@20 1/2	
8-10 lbs. avg.	@25 1/2	
10-12 lbs. avg.	@24 1/2	
12-14 lbs. avg.	@23 1/2	
14-16 lbs. avg.	@22 1/2	

Dry Salt Meats.

Extra short clears, 35/45	@18	
Extra short ribs, 35/45	@18	
Regular plates, 6-8	16 1/2 @16 1/2	
Clear plates, 4-7	@13 1/2	
Jon's butts	@13 1/2	
Fat backs—		
8-10 lbs. avg.	@12 1/2	
10-12 lbs. avg.	@13	
12-14 lbs. avg.	@13 1/2	
14-16 lbs. avg.	@14 1/2	
16-18 lbs. avg.	@14 1/2	
18-20 lbs. avg.	@15	
20-25 lbs. avg.	@15 1/2	
Clear Bellies—		
14-16 lbs. avg.	@20 1/2	
16-18 lbs. avg.	@20 1/2	
18-20 lbs. avg.	@20 1/2	
20-25 lbs. avg.	@20 1/2	
25-30 lbs. avg.	@20	
30-35 lbs. avg.	@19 1/2	
35-40 lbs. avg.	@19 1/2	
40-50 lbs. avg.	@19 1/2	

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, MAY 16, 1925.

LARD—				
	Open.	High.	Low.	Close.
May	15.70	15.70	15.65	15.65
July	15.90	15.90	15.75	15.80
Sept.	16.05	16.10	16.02 1/2	16.10
CLEAR BELLIES—				
May	19.25	19.35	19.25	19.60
July	19.25	19.35	19.25	19.35
SHORT RIBS—				
May	17.20	17.35	17.20	17.25
July	17.10	17.40	17.10	17.35
Sept.	17.10	17.40	17.10	17.35

MONDAY, MAY 18, 1925.

LARD—				
	Open.	High.	Low.	Close.
May	15.60	15.60	15.60	15.60
July	15.97 1/2	15.97 1/2	15.70	15.70
Sept.	16.17 1/2-15	16.25	15.95	15.95b
Oct.	16.10	16.10	16.00	16.00ax
CLEAR BELLIES—				
May	19.65	19.65	19.65	19.80b
July	19.65	19.65	19.65	19.65
Sept.	19.70	19.70	19.70	19.70
SHORT RIBS—				
May	17.15	17.15	17.00	17.00n
July	17.35	17.42 1/2	17.10	17.10
Sept.	17.60	17.60	17.40	17.40

TUESDAY, MAY 19, 1925.

LARD—				
	Open.	High.	Low.	Close.
May	15.60	15.60	15.47 1/2	15.54b
July	15.70-65	15.70	15.55	15.57 1/2b
Sept.	15.95-92 1/2	15.97 1/2	15.80	15.87 1/2b
Oct.	15.95	15.95	15.87 1/2	15.97 1/2b
CLEAR BELLIES—				
May	19.55	19.55	19.35	19.55b
July	19.55	19.55	19.35	19.55b
Sept.	19.55	19.55	19.35	19.55b
SHORT RIBS—				
May	17.35	17.35	17.25	17.15n
July	17.35	17.35	17.25	17.25ax
Sept.	17.40	17.50	17.35	17.35ax

WEDNESDAY, MAY 20, 1925.

LARD—				
	Open.	High.	Low.	Close.
May	15.45	15.65	15.37 1/2	15.65
July	15.50	15.75	15.47 1/2	15.75b
Sept.	15.80-77 1/2	16.02 1/2	15.75	16.02 1/2
Oct.	15.75	16.00	15.75	16.00b
CLEAR BELLIES—				
May	19.65	19.75	19.65	19.80b
July	19.65	19.75	19.65	19.75
Sept.	19.60	19.70	19.60	19.70b
SHORT RIBS—				
May	17.00	17.05	17.00	17.05b
July	17.10	17.25	17.07 1/2	17.25
Sept.	17.45	17.45	17.45	17.45

THURSDAY, MAY 21, 1925.

LARD—				
	Open.	High.	Low.	Close.
May	15.70	15.82 1/2	15.70	15.80b
July	15.90	15.92 1/2	15.75	15.85b
Sept.	16.10-17 1/2	16.17 1/2	16.00	16.10b
CLEAR BELLIES—				
May	19.25	19.25	19.25	20.12 1/2b
July	19.25	19.25	19.25	19.82 1/2b
Sept.	19.25	19.25	19.25	19.80b
SHORT RIBS—				
May	17.25	17.25	17.25	17.25ax
July	17.45	17.50	17.32 1/2	17.50ax
Sept.	17.50	17.60	17.50	17.60

FRIDAY, MAY 22, 1925.

LARD—				
	Open.	High.	Low.	Close.
May	15.97 1/2	15.97 1/2	15.80	15.87 1/2b
July	16.17 1/2-20	16.20	16.07 1/2	16.17 1/2
Oct.	16.17 1/2	16.17 1/2	16.05-07 1/2	16.15b
CLEAR BELLIES—				
May	19.95	19.95	19.95	20.25b
July	19.95	19.95	19.95	19.95b
Sept.	19.95	19.95	19.95	20.00b
SHORT RIBS—				
May	17.35	17.35	17.35	17.35b
July	17.55	17.55	17.55	17.55b
Sept.	17.65	17.72 1/2	17.60	17.72 1/2b

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from
H. C. Zaun.)

New York, May 20, 1925.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 29-30c; green hams, 8-10 lbs., 24c; 10-12 lbs., 23 1/2c; 12-14 lbs., 23c; green picnics, 4-6 lbs., 15@16c; 6-8 lbs., 14@15c; green clear bellies, 6-8 lbs., 27c; 8-10 lbs., 26c; 10-12 lbs., 25c; 12-14 lbs., 24 1/2c; S. P. bellies, 6-8 lbs., 23c; 8-10 lbs., 23@24c; 10-12 lbs., 23c; 12-14 lbs., 23c; S. P. hams, 8-10 lbs., 23c; 10-12 lbs., 22c; 12-14 lbs., 22c; 18-20 lbs., 25c; dressed hogs, 19 1/4c; city steam lard, 16c; compound, 13 1/2c.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, May 21, 1925, with comparisons, were as follows:

	Week ending May 21,	Prev. week.	Cor. week, 1924.
Armour & Co.	3,008	6,373	9,380
Anglo-Amer. Prov. Co.	1,796	2,950	5,963
Swift & Co.	3,175	6,555	10,728
G. H. Hammond Co.	2,047	3,965	5,851
Morris & Co.	3,113	6,435	11,479
Wilson & Co.	4,215	5,141	8,641
Boyd-Latham & Co.	5,198	2,914	6,882
Western Pkg. & Pro. Co.	6,900	7,400	9,400
Roberts & Oake	5,340	3,238	4,955
Miller & Hart	4,310	2,272	5,773
Independent Packing Co.	4,651	3,924	4,755
Brennan Packing Co.	5,248	5,022	7,048
Agar Packing Co.	1,607	1,100	200
Total	55,008	57,298	92,000

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	25	18	12
Rib roast, light end	35	25	20
Chuck roast	20	20	14
Steaks, round	40	30	20
Steaks, sirloin, first cut	48	35	22
Steaks, porterhouse	55	40	25
Steaks, flank	28	25	18
Beef stew, chuck	18	15	12 1/2
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Headquarters	45	21
Legs	50	28
Stews	12 1/2	10
Chops, shoulder	24	10
Chops, rib and loin	60	..

Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

Pork.

Loins, whole, 8@10 avg.	26	@28
Loins, whole, 10@12 avg.	23	@25
Loins, whole, 12@14 avg.	22	@24
Loins, whole, 14 and over	20	@22
Chops	30	@32
Shoulders	..	@25
Butts	..	@18
Spareribs	..	@14
Hocks	..	@14
Leaf lard, unrendered	..	@22

Veal.

Headquarters	22	@32
Forequarters	12	@20
Legs	22	@35
Breasts	14	@24
Shoulders	12	@18
Outlets	..	@15
Rib and loin chops	..	@40

Butchers' Offal.

Suet	..	@ 6
Shop fat	..	@ 5
Bones, per 100 lbs.	..	@ 19
Chaff skins	..	@ 15
Kips	..	@ 12
Deacons	..	@ 12

CURING MATERIALS.

	Bbls.	Sacks
Double refined saltpetre, gran., L. C. L.	6½	6½
Crystals	7½	7½
Double refined nitrate of soda, f. o. b. N. Y. & S. F. carloads	4	3½
Less than carloads, granulated	4½	4½
Crystals	5½	5
Kegs, 100@130 lbs., 1c more,		
Boric acid, in carloads, powdered, in bbls.	9	8½
Crystal to powdered, in bbls., in 5-ton lots or more	9½	9½
In bbls. in less than 5-ton lots	9½	10
Borax, carloads, powdered, in bbls.	5	4½
In ton lots, gran. or powdered, in bbls.	5½	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk		\$ 7.30
Medium, car lots, per ton, f.o.b. Chicago, bulk		8.80
Rock, car lots, per ton, f.o.b. Chicago		8.85
Sugar—		
Raw sugar, 96 basis.		@4.50
Second sugar, 90 basis.		@4.15
Syrup, testing 63 to 65 combined sucrose and invert.		@0.28
Standard, granulated, f. o. b. refiners (net)		@2.60
Plantation, granulated, f.o.b. New Or- leans, (less 2%)		@4.40

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending May 23, 1924.	Cor. week, 1924.
Prime native steers.....	18 @19	18 @20
Good native steers.....	17 @18	16 @18
Medium steers.....	14 @16	14 @16
Heifers, good.....	15 @18	13 @18
Cows.....	8 @13	9 @14
Hind quarters, choice.....	15 @25	14 @25
Fore quarters, choice.....	15 @14	14 @14

Beef Cuts.

Steer Loin, No. 1.....	32 @40	32 @40
Steer Loin, No. 2.....	29 @36	29 @36
Steer Short Loin.....	40 @41	40 @41
Steer Short Loin, No. 2.....	35 @36	35 @36
Steer Loin Ends (hips).....	24 @25	24 @25
Steer Loin Ends, No. 2.....	24 @25	24 @25
Cow Loin.....	15 @28	15 @28
Cow Short Loin.....	18 @20	18 @20
Cow Loin Ends (hips).....	18 @20	18 @20
Steer Ribs, No. 1.....	19 @20	19 @20
Steer Ribs, No. 2.....	19 @20	19 @20
Cow Ribs, No. 1.....	17 @18	17 @18
Cow Ribs, No. 2.....	13 @15	13 @15
Cow Ribs, No. 3.....	11 @14	11 @14
Steer Round, No. 1.....	17 @17 1/2	17 @17 1/2
Steer Round, No. 2.....	16 1/2 @16 1/2	16 1/2 @16 1/2
Steer Chucks, No. 1.....	13 @13	13 @13
Steer Chucks, No. 2.....	12 1/2 @12 1/2	12 1/2 @12 1/2
Cow Chucks.....	11 1/2 @11 1/2	11 1/2 @11 1/2
Steer Plates.....	11 @11	11 @11
Medium Plates.....	10 1/2 @11	10 1/2 @11
Briskets, No. 1.....	12 @12	12 @12
Briskets, No. 2.....	11 @11	11 @11
Steer Navel Ends.....	7 1/2 @7 1/2	7 1/2 @7 1/2
Cow Navel Ends.....	7 @7	7 @7
Fore Shanks.....	6 1/2 @6 1/2	6 1/2 @6 1/2
Hind Shanks.....	6 @6	6 @6
Rolls.....	18 @20	18 @20
Strip Loin, No. 1, boneless.....	35 @35	35 @35
Strip Loin, No. 2.....	30 @30	30 @30
Strip Loin, No. 3.....	24 @24	24 @24
Sirloin Butts, No. 1.....	26 @26	26 @26
Sirloin Butts, No. 2.....	23 @23	23 @23
Beef Tenderloins, No. 1.....	18 @18	18 @18
Beef Tenderloins, No. 2.....	17 @17	17 @17
Rump Butts.....	17 @17	17 @17
Flank Steaks.....	17 @17	17 @17
Shoulder Clods.....	15 @15	15 @15
Hanging Tenderloins.....	10 @10	10 @10

Beef Products.

Brains, per lb.....	8 1/2 @9 1/2	7 @10
Hearts.....	7 @7	4 1/2 @6
Tongue.....	29 @30	29 @30
Sweetbreads.....	38 @42	41 @42
Ox-Tail, per lb.....	5 @6	7 @7
Fresh Tripe, plain.....	6 @6	6 @6
Fresh Tripe, H. C.....	6 1/2 @6 1/2	8 @9
Livers.....	10 1/2 @12 1/2	8 @9
Kidneys, per lb.....	8 @8	8 1/2 @8 1/2

Veal.

Choice Carcass.....	17 @18	16 1/2 @17 1/2
Good Carcass.....	12 @12	11 @11
Good Saddle.....	17 @17	20 @28
Good Backs.....	6 @6	8 @13
Medium Backs.....	6 @6	6 @8

Veal Product.

Brains, each.....	10 @11	7 @9
Sweetbreads.....	55 @60	53 @60
Calf Livers.....	34 @35	28 @34

Lamb.

Choice Lambs.....	27 @31	27 @31
Medium Lambs.....	25 @29	25 @29
Choice Saddle.....	30 @34	30 @34
Medium Saddle.....	28 @33	28 @33
Choice Fores.....	20 @25	20 @25
Medium Fores.....	18 @23	18 @23
Lamb Fries, per lb.....	32 @32	32 @32
Lamb Tongues, each.....	12 @13	12 @13
Lamb Kidneys, per lb.....	25 @25	25 @25

Mutton.

Heavy Sheep.....	13 @13	15 @15
Light Sheep.....	16 @16	19 @19
Heavy Saddle.....	16 @16	16 @16
Light Saddle.....	18 @18	18 @18
Heavy Fores.....	10 @10	12 @12
Light Fores.....	15 @15	14 @14
Mutton Legs.....	22 @22	22 @22
Mutton Loin.....	15 @15	20 @20
Mutton Stew.....	9 @9	10 @10
Sheep Tongues, each.....	13 @13	13 @13
Sheep Heads, each.....	10 @10	10 @10

Fresh Pork, Etc.

Dressed Hogs.....	18 @18	12 @12
Pork Loin, 8@10 lbs. avg.....	26 @26	20 @20
Leaf Lard.....	16 1/2 @16 1/2	11 @11
Tenderloin.....	56 @56	60 @60
Spare Ribs.....	14 @14	8 @8
Butts.....	21 @21	14 @14
Hocks.....	12 @12	8 @8
Tails.....	25 @25	12 @12
Snouts.....	8 1/2 @8 1/2	6 @6
Pigs' Feet.....	5 1/2 @5 1/2	4 1/2 @4 1/2
Pigs' Heart.....	9 @9	7 @7
Blade Bones.....	13 1/2 @13 1/2	7 @7
Hog Livers, per lb.....	6 @6	4 1/2 @4 1/2
Neck Bones.....	5 @5	10 @10
Skinned Shoulders.....	9 @9	5 1/2 @5 1/2
Pork Kidneys, per lb.....	9 @9	9 @9
Slip Bones.....	12 @12	9 @9
Tail Bones.....	15 @15	12 @12
Back Fat.....	15 @15	12 @12
Lams.....	12 @12	9 @9
Calves.....	15 @15	9 1/2 @9 1/2
Bellies.....	26 @26	26 @26

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	20 @20
Country style sausage, fresh in link.....	22 @22
Country style sausage, fresh in bulk.....	21 @21
Country style sausage, smoked.....	24 @24
Mixed sausage, fresh.....	16 @16
Frankfurts in pork casings.....	15 @15
Frankfurts in sheep casings.....	19 @19
Bologna in beef bungs, choice.....	16 @16
Bologna in beef middles, choice.....	14 @14
Bologna in cloth, paraffined, choice.....	14 @14
Liver sausage in hog bungs.....	20 @20
Liver sausage in beef rounds.....	13 @13
Head cheese.....	24 @24
New England luncheon specialty.....	24 @24
Liberty luncheon specialty.....	15 @15
Mince luncheon specialty.....	20 @20
Tongue sausage.....	24 @24
Blood sausage.....	15 @15
Polish sausage.....	15 @15
Souse.....	16 @16

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	50 @50
Cervelat, new condition, in hog bungs.....	17 @17
Cervelat, new condition, in beef middles.....	22 @22
Thuringer Cervelat.....	28 @28
Farmer.....	28 @28
Holsteiner.....	26 @26
B. C. Salami, choice.....	47 @47
Milano Salami, choice, in hog bungs.....	22 @22
B. C. Salami, new condition.....	47 @47
Prasas, choice, in hog middles.....	56 @56
Genoa style Salami.....	38 @38
Peperoni.....	21 @21
Mortadella, new condition.....	42 @42
Capicola.....	42 @42
Italian style ham.....	42 @42
Virginia style ham.....	42 @42

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	12 1/2 @13 1/2
Special lean pork trimmings.....	18 @18 1/2
Extra lean pork trimmings.....	19 1/2 @20
Neck bone pork trimmings.....	14 1/2 @15
Pork cheek meat.....	12 @12 1/2
Pork hearts.....	4 1/2 @5
Fancy boneless hams (heavy).....	10 1/2 @10 1/2
Boneless chucks.....	9 @10
Shank meat.....	7 1/2 @8
No. 1 beef trimmings.....	8 @8
Beef hearts.....	4 @4
Beef cheeks (trimmed).....	5 1/2 @6
Dr. can cows, 300 lbs. and up.....	8 @8 1/2
Dr. cutters, 350 lbs. and up.....	8 1/2 @8 1/2
Dr. bologna bulls, 500-700 lbs.....	8 1/2 @8 1/2
Beef tripe.....	3 @3 1/2
Cured pork tongues (can. trm.).....	15 @15

(These are prices to wholesalers, on material packed in new slack barrels for shipments.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 150 sets, per tierce.....	20 @20
Beef rounds, export, 225 sets, per tierce.....	31 @31
Beef middles, 110 sets, per tierce, per set.....	1.40 @1.40
Beef bungs, No. 1, 400 pieces, per tierce, per piece.....	25 @25
Beef bungs, No. 2, 400 pieces, per tierce, per piece.....	17 @17
Beef weasands, No. 1, per piece.....	8 @8
Beef weasands, No. 2, per piece.....	11.25 @11.25
Beef bladders, small, per doz.....	1.65 @1.65
Beef bladders, medium, per doz.....	1.65 @1.65
Beef bladders, large, per doz.....	1.40 @1.40
Hog casings medium, f. o. s., per lb.....	16 @16
Hog middles, without cap, per set.....	18 @18
Hog middles, with cap, per set.....	19 @19
Hog bungs, export.....	19 @19
Hog bungs, large, prime.....	13 @13
Hog bungs, medium.....	9 @9
Hog bungs, small, prime.....	5 1/2 @5 1/2
Hog bungs, narrow.....	7 @7
Hog stomachs, per piece.....	7 @7

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200 lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	15.50
Pork tongues, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	48.00
Lamb tongues, short cut, 200-lb. bbl.....	57.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	36.00
Family back pork, 20 to 34 pieces.....	35.00
Family back pork, 35 to 45 pieces.....	36.00
Clear back pork, 40 to 50 pieces.....	37.00
Clear plate pork, 25 to 35 pieces.....	30.50
Clear plate pork, 35 to 45 pieces.....	29.00
Brisket pork.....	37.00
Bean pork.....	28.00
Plate beef.....	20.00
Extra plate beef, 200 lb. bbls.....	21.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	1.52 1/2 @1.55
Oak pork barrels, black iron hoops.....	1.72 1/2 @1.75
Ash pork barrels, black iron hoops.....	1.72 1/2 @1.75
Red oak lard tierces.....	2.25 @2.30
White oak lard tierces.....	2.45 @2.50
White oak ham tierces.....	2.50 @2.50

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	25 @25
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	20 1/2 @20 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less.).....	21 @21
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	16 @16

DRY SALT MEATS.

Extra short clears.....	13 @13
Extra short ribs.....	13 @13
Short clear middles, 60-lb. avg.....	15 1/2 @15 1/2
Clear bellies, 14@16 lbs.....	20 @20
Clear bellies, 18@20 lbs.....	20 @20
Clear bellies, 25@30 lbs.....	19 1/2 @19 1/2
Rib bellies, 20@25 lbs.....	19 1/2 @19 1/2
Rib bellies, 25@30 lbs.....	19 1/2 @19 1/2
Fat backs, 10@12 lbs.....	13 1/2 @13 1/2
Fat backs, 12@14 lbs.....	14 1/2 @14 1/2
Fat backs, 14@16 lbs.....	16 @16
Regular plates.....	13 1/2 @13 1/2
Butts.....	13 1/2 @13 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	27 1/2 @27 1/2
Skinned hams, fancy, 16@18 lbs.....	31 @31
Standard regular hams, 12@16 lbs.....	28 @28
Picnics, 8@8 lbs.....	17 1/2 @17 1/2
Standard bacon, 8@12 lbs.....	30 @30
Standard bacon, 4@8 lbs.....	32 @32
Standard bacon, 12@14 lbs.....	29 1/2 @29 1/2
Standard bacon strips, 8@7 lbs.....	30 @30
Cooked hams, choice, skin on, surplus fat off, smoked.....	42 @42
Cooked hams, choice, skinned, surplus fat off.....	43 @43
Cooked hams, choice, skinned, surplus fat off.....	46 @46
Cooked picnics, skin on; surplus fat off.....	22 @22
Cooked picnics, skinned; surplus fat off.....	23 @23
Cooked loin roll, smoked.....	44 @44

ANIMAL OILS.

Prime lard oil.....	17 1/2 @18 1/2
Extra winter strained lard.....	17 1/2 @18 1/2
Extra lard oil.....	14 @14 1/2
Extra No. 1 lard.....	12 @12 1/2
No. 1 lard oil.....	11 1/2 @12 1/2
No. 2 lard oil.....	11 1/2 @12 1/2
Extra neatfoot oil.....	13 1/2 @14 1/2
No. 1 neatfoot oil.....	11 1/2 @12 1/2
Acidless tallow oil.....	11 1/2 @12 1/2

FERTILIZERS.

Blood, ground.....	3.25 @3.40
Hooftmeal.....	2.75 @2.85
Ground tankage, 11 to 12%.....	2.75 @2.85
Ground tankage, 6 to 10%.....	2.50 @2.65
Crushed and unground tankage.....	2.25 @2.35
Ground raw bone, per ton.....	29.00 @32.00
Ground steamed bone, per ton.....	23.00 @25.00
Unground steamed bone.....	20.00 @22.00
Unground bone tankage.....	13.00 @16.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lbs. average.....	275.00 @300.00
No. 2 horns, 40 lb. average.....	175.00 @200.00
No. 3 horns.....	100.00 @125.00
Horns, black and striped.....	40.00 @45.00
Horns, white.....	55.00 @60.00
Round shin bones, heavies.....	75.00 @80.00
Round shin bones, lights and med.....	50.00 @55.00
Heavy flats.....	50.00 @55.00
Light flats.....	40.00 @45.00
Thigh bones, heavies.....	80.00 @90.00
Thigh bones, lights and med.....	70.00 @75.00
Buttock bones.....	50.00 @60.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks hard and clean, uniform as to cut and weight. Packed in double bags and cartoned lots. Quotations on unselected stock will be found in "Packings" By-Products Markets" reports on another page.

LARD (Unrefined).

Prime, steam, cash tierces.....	15.52 @15.52
Prime, steam, loose.....	14.90 @14.90
Leaf, raw.....	14.75 @14.75
Neutral lard.....	17.25 @17.25

LARD (Refined).

Pure lard, kettle rendered, per lb.....	15.32 @15.32
Pure lard, tierces.....	15.25 @15.25
Compound.....	12.75 @12.75

OLEO OIL AND STEARINE.

Oleo oil, extra.....	11 1/2 @11 1/2
Oleo stock.....	11 1/2 @11 1/2
Prime No. 1 oleo oil.....	11 1/2 @11 1/2
Prime No. 2 oleo oil.....	10 1/2 @11
No. 3 oleo oil.....	10 @10 1/2
Prime oleo stearine, edible.....	11 @11 1/2

TALLOWES AND GREASES.

TALLOW AND GREASES.	
Edible tallow, under 2% acid, 45 titre....	9 1/2 @ 9 1/2
Fancy tallow, under 2% acid, 43 titre.....	9 1/2 @ 9 1/2
No. 1 tallow, basis 10% f.f.a. 42 titre.....	8 1/2 @ 8 1/2
No. 2 tallow, basis 40% f.f.a. 40 titre.....	7 @ 8
Choice white grease, max., 4% acid, loom,	
Chicago	11 1/2 @ 12
B-White grease, max., 5% acid.....	8 @ 9
Yellow grease, 12-15 f.f.a.....	8 1/2 @ 8
Brown grease, 40 f.f.a.....	7 1/2 @ 8

Retail Section

Points on Cooking Meat

A popular four-page leaflet on "Meat Cookery" has been issued by the University of California for distribution through its agricultural extension service.

The leaflet is full of good information regarding meat, the right way to prepare it and care for it.

The housewife following these instructions could not fail to please her family, and at the same time make her meat bill fit her pocketbook.

The directions contained in the circular are intended to increase the attractiveness of meat in flavor, appearance and texture; to increase its digestibility; and to save time and energy in the preparation of meat foods.

What Meat Is Made Of.

The structure of meat is discussed briefly as follows:

1. Meat is made up of lean muscle tissue, fat, gristle and bone.
2. Lean meat or muscle is made up of fibers held together by connective tissue (gives gelatin when dissolved by **long, low, moist heat**). These fibers are hollow tubes filled with muscle juice.
3. This juice is water which has dissolved in it **minerals, proteins**, and substances (extractives) which give flavor.
4. Particles of fat are distributed between the fibers.
5. Tender meat cuts have small amounts of connective tissue, delicate walls of the fibers and milder flavor.
6. Tough meat cuts have coarser fibers and thick and hard connective tissue. Generally they are the much used muscles such as the muscles of neck, legs, and abdomen and muscles from older animals.

Note.—In young veal, the proportion of connective tissue is high, so long heat is desirable in cooking it.

Suggestions on Cooking.

Fourteen practical suggestions on the cooking of heat are given, as follows:

1. The purpose of cooking meat is to kill parasites and bacteria, to improve flavor, appearance and texture, and to improve or maintain its digestibility.
2. There are two main methods for meat cookery.
 - a. Dry heat (for tender cuts)
 - (1) Broiling.
 - (2) Open pan roasting.
 - b. Moist heat (for tougher cuts)
 - (1) Stewing in all its forms.
 - (2) Baking in a tightly covered pan.

Note.—All meats (dry or moist heat methods) except in making clear soups, are browned first.

3. Quick searing of all meat at high temperature—
 - a. Improves appearance.
 - b. Improves flavor by keeping juices in and added by caramel-like flavor through browning.
4. Be careful never to scorch fats; do not let them reach the smoking point. In smoking fat decomposes. This injures its flavor, digestibility and food value.
5. Meat hardens, shrinks and toughens at high heat since the fibers, connective tissue and muscle juice are all protein in character. Therefore, after the quick searing, lower the heat for continued cooking.

6. Tougher cuts of meat may be rendered tender by—

- a. Long, slow cooking by **low moist heat**. The connective tissue dissolves and fibers become tender.
- b. Steam under pressure (pressure cooker).
- c. Pounding, chopping or grinding, to break or separate the fibers. (Pounding or grinding is especially good for cuts with long one-way fibers, as neck, flank or round.)
- d. The use of acids, such as tomato, vinegar or lemon to soften the fibers.
- e. Freezing or hanging meat in a low temperature. The acids which develop soften the meat (and improve the flavor) without injuring the meat.

Note 1.—Combinations of above methods are often used.

Note 2.—Cooking the tougher, less expensive cuts means no more work, but to begin early enough; the cooking cannot be hastened.

7. After the meat is sealed by the searing be careful not to puncture.
8. Salt and other seasonings draw out the juices. Therefore add them **after the searing is completed**.
9. For soup—
 - a. Cut meat into small pieces to expose as much surface as possible.
 - b. Allow to stand in cold salted water until water becomes pink.
 - c. Heat slowly, the connective tissue swells gradually and presses out more juice.
 - d. Simmer slowly but do not boil.
10. Cool all meats and soups as soon as they are done.
11. Avoid masking a desirable flavor of meat by adding stronger flavors.

12. Give flavor to meat left from soup stock by added seasonings.

13. If meat has been over salted, sprinkle a small amount of brown sugar over it.

14. Remove the fell, the reddish outside membrane from lamb or mutton before cooking and trim off extra fat.

How to Care for Meat.

Instructions in the care of meat, which even some of the most experienced of housekeepers do not know, are also given. These are:

1. Unwrap meat as soon as it reaches home (paper absorbs juice and may also impart undesirable flavor).
 - a. Trim off any that looks unsound or with a particle of odor.
 - b. Put on a plate and place in cooler or ice box (but never on ice).
2. Wipe meat with a cloth wrung from cold water until almost dry.
 - a. Surface may be scraped with a knife.
 - b. Avoid washing cut surfaces of meat unless necessary.
3. When possible remove bone and fat from left over meat as soon as meal is over. (It is done more easily then.)
4. Cool all meats and soups as soon as they are cooked.
 - a. Keep them in a cool place.
 - b. Never leave them in a fireless cooker or in a warm oven after they are done.
 - c. Do not at any time allow meat to remain at a temperature near that of luke warm.
 - d. Do not keep cooked meats on hand too long.

How to Select Meat.

Meat selection is not overlooked either, and five good points to remember when buying meat are outlined as follows:

1. Meat should be chosen on the general points of freshness, soundness and absence of odor.
2. Meat should be firm to the touch, and elastic.
3. The meat is best from an animal in good condition and gaining in weight.
4. Bones of old animals are white and hard; of young ones, reddish and softer.
5. Roasts and chops from mature animals should have a layer of fat on the outside $\frac{1}{4}$ inch to $\frac{1}{2}$ inch thick.

Recipes for Meat Dishes.

These general instructions are followed by some practical recipes on the preparation of meat dishes, such as brown stew, lamb or veal stew, pot roast, swiss steak, meat loaf, breaded veal cutlets, general instructions for roasting meats, pan broiled steak, casserole of beef for left-overs, stuffed flank steak and dressing to be used with these meats where desired.

The leaflet also contains recipes for ham baked in milk, baked fresh ham with apples, liver and bacon, boiled shoulder of pork, and chop suey.

A world of information about meat and meat cookery, presented in simple and easily read form, is crammed into this four-page folder. It is the type of educational material that is bound to aid materially in increasing the demand for many of the less popular cuts of meat, thereby reducing the pressure on the steak and chop supply.

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprint on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.



PICTURES OF SHOPS

Showing How Butchers are
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ASK FOR THEM

Decide Now to Make More Profit and Do Less Work This Summer

This is the Case That Makes Both Possible for YOU.

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GLOEKLER PITTSBURGH PA

65 YEARS MANUFACTURING BUTCHERS' EQUIPMENT

TOLEDO BUTCHERS MEET.

"Truth in Advertising" was the feature of the recent meeting of the Toledo Retail Meat Dealers Association, held on May 13. It was pointed out that in several instances where "prime roast of beef" was advertised, the meat actually sold was cow beef. The matter was referred to a grievance committee composed of Julius Broderson, Thomas Lattin, H. T. Beegle, Maurice Seligman, Alfred Meyers and Phillip Provo.

The association voted to cooperate with the National Association of Meat Councils in giving wide distribution to meat council posters and literature to its members.

Five retailers were admitted to membership at the meeting. They were Harley E. McKinney, Grover Carrel, Stephen Werkman, B. E. Gearhart and Gottlieb Sharpy.

Representatives of every wholesale paper house in Toledo were guests at the meeting. The question of quantity buying of paper was taken up, but it was decided not to attempt this step at the present time. The discussion was followed by a buffet luncheon, which was much enjoyed by all.

LOCAL AND PERSONAL.

William Packenham has sold his Sanitary Meat Market in Friday Harbor, Wash., to Lyle King.

N. C. Wilkinson has sold his Cash Market in Tulare, Calif., to Champy Fitch.

A new meat market has been opened in Petaluma, Calif., by Clarence Harms.

A new meat market has been opened in Eugene, Ore., by A. M. Tripp.

O. F. Bever has opened a new meat market in Springfield, Ore.

The meat market located at 2524 West Tenth street, Indianapolis, Ind., has been sold to Frank Linder.

Economy Store Company has been incorporated in Greencastle, Ind., with a capital stock of \$2,000 by Asbury H. Manuel, Sarah J. Manuel and Mary C. Manuel. The company will operate a meat market and grocery.

L. J. Morris has sold his meat market at 20 South Main street, Oberlin, Ohio, to Gerber & Haskins.

A new meat market has been opened in McHenry, Ill., by P. J. Schaefer.

William Sellman has sold his interest in the Sellman and Betz Meat Market in Geneva, Ohio, to Donald Armstrong.

Axel Hermanson has purchased the Palace Market and Groceteria, Mason City, Ia., from its receivers.

Thomas Haugsby has sold his meat market in Rhinelander, Wis., to L. Emmerling.

Another new meat market has been opened by L. L. Porter. The new market is located at 2419 Ames avenue, Omaha, Nebr.

R. E. Burns has sold his City Meat Market in Springview, Nebr., to J. L. Runyan.

B. M. Parks has sold his interest in the meat market in Plevna, Mont., to his partner, George Keen.

A new meat market has been opened in Cosmos, Minn., by Charles Stewart.

A. Weidenfeller has opened a new meat market in Akron, Ia.

M. W. Peterson has sold his meat market in Cedaredge, Colo., to Charles Kile.

A new meat market, known as the City Meat Market, has been opened at 217 South Bickford avenue, El Reno, Okla., by Henry Weber and Walter Brightman.

A new meat market has been opened in Clarkson, Nebr., by Barta Bros.

Charles L. Hyde has sold his White Way Meat Market in Cameron, Mo., to Samuel Barrow.

John Kelly has sold his City Meat Market in Tahoka, Tex., to J. B. Wills.

I. W. Baish has sold his meat market in Winthrop, Ia., to E. A. Brown.

Fred Bollinger has added a line of meats to his grocery store located at 210 North Rodney street, Helena, Mont.

N. G. Girg has sold his meat market in Jackson, Minn., to G. E. Lynn.

A new meat market has been opened in Marysville, Mont., by Nick Zimmerman.

A new meat market, known as the Rockton Avenue Market, has been opened at 728 Rockton avenue, Rockford, Ill., by Alver Lanstor.

M. Fitzpatrick has sold his meat market located at 1452½ East Michigan avenue, Lansing, Mich., to G. A. Cone & Co.

A new meat market has been opened in Reinbeck, Ia., by Gus Gehler.

William Smith who conducts a grocery at 2326 Central avenue, Minneapolis, Minn., has bought the meat market and grocery located at 2611 Monroe street.

Jacob Baraz has purchased the meat business of Clarence I. Harris, 5531 Milwaukee avenue, Detroit, Mich.

G. & O. Van Ooteghem have opened a meat market at 15409 Mack avenue, Detroit, Mich.

Garnett Stevens has purchased the butcher shop of H. P. Pearce, Ishpeming, Mich.

Bennett & Price have succeeded to the meat business of Mainone & Bennett, Ravenna, Mich.

The Johnson Meat Co. has leased the market of the Farrell Meat Co., Mabton, Wash.

Frank McMurray has opened a meat market at Kelso, Wash.

W. N. Otto has opened the Otto Meat Market, Edmonds, Wash.

H. E. Shirley has engaged in the meat business at Corvallis, Ore.

E. G. Huston has opened a new meat market at The Dalles, Ore.

The Williamette Meat Market has opened for business in Williamette, Ore.

New York Section

C. D. Cordew, Swift & Company, South St. Paul, Minn., was a visitor to the city this week.

D. G. Sabin, general branch manager, Wilson & Co., Chicago, passed through the city, making a brief stop during the week.

F. Edson White, president, and Philip Reed, treasurer, Chicago, were among the Armour and Company visitors. President White sailed for Europe this week.

The Wilson Fellowship Club will hold a buffet supper and dance on June 6th at the main office of the company, where so many other enjoyable affairs have been held.

Frank P. Burck, John Hildeman, Albert Rosen, William Helling and Joseph Lehner were elected delegates from the Brooklyn branch, United Master Butchers, to the convention of the State Association of United Master Butchers of America at Albany on June 8th.

The trade was shocked to learn of the death of Mrs. O. Edward Jahrsdorfer at her home on Silver Street, Brooklyn, last Thursday. Her death was caused by an accident sustained in the early part of the week. She was 57 years old and is survived by her husband, four daughters, three of whom are married, and two sons.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending May 16, 1925: Meat—Manhattan, 6,309 lbs.; Queens, 7 lbs.; total, 6,316 lbs. Fish—Brooklyn, 4 lbs. Poultry and Game—Manhattan, 3,700 lbs.

A talk entitled "Meet the Meat Man" was broadcast from radio station WNYC, New York, recently by B. F. McCarthy, marketing specialist of the local office of the U. S. Bureau of Agricultural Economics. Mr. McCarthy's talk covered the work of the bureau on livestock markets and in connection with the packing industry and how it affects the individual consumer.

The Hotel and Supply Creditmen's Association is contemplating organizing a bureau for securing and compiling credit reports, specializing in the hotel and restaurant trade which service is for the benefit of the members of the association exclusively. At the recent meeting of the association eight new members were admitted. With this addition practically all of the larger hotel and restaurant supply concerns are now members of the association.

The Ladies' Auxiliary, United Master Butchers of America, held a most enjoyable "Chinese laundry" party during the course of their meeting on Wednesday of last week. At its conclusion, Mrs. Charles Hembdt, the hostess, was given a rising vote of thanks for the pleasant afternoon. Mrs. Frank P. Burck, of Brooklyn, was appointed chairman of the entertainment committee with the privilege of appointing her assistants. Refreshments were served.

James Best, president of the Irish Casing Company, Arbour Hill, Dublin, Ireland, left Ireland on May 4th for a visit in the Eastern part of the United States, stopping in Boston for about ten days before coming to New York. The Irish Casing Company are manufacturers, importers and exporters of all kinds of sausage casings, making a specialty of sheep casings for export. Mr. Best has been in America to establish a trade in Irish sheep casings, which are known all over the world for their prime quality and size. He returned home on the S. S. Celtic last Saturday.

The Hudson County Branch of the United Master Butchers of America prepared for a royal time last Thursday evening upon the occasion of a visit from the Philadelphia brethren. Siegel Hall, the headquarters of the Branch, is noted for the hospitality shown within its walls, and this affair was on a par with the others. There were speeches by the members of the craft and several very good bouts. Refreshments were served. Among the Philadelphia visitors were President Nathan Berg, treasurer William Gendebein, secretary George Kraus, Roy Lemley, Grover Lash and Silas Ginsberg. From Washington Heights Branch: President Joseph Eschelbacher, Charles Hembdt, State Treasurer Charles Schuck, I. Werdenschlag, Walter Elsass and Charles Kunkel. From Ye Olde New York Branch: President George Kramer, Louis Goldstein, Louis Goldschmidt, H. Kirschbaum and Rudolph Arndt.

Butchers talk many things. Safety device attachments, endorsement of candidate for state president, revision of state charter to conform with new national charter, talks and discussions on the influence of haulage charges on high costs, box weights, observance of legal holidays, co-operative buying and financing proposal, all combined to make the meeting of Ye Olde New York Branch, United Master Butchers of America, on last Tuesday evening most interesting to the large attendance.

BUTCHERS TALK MANY THINGS.

A newspaper clipping was read, stating that the cost of handling green vegetables in New York for a distance of ten miles was more than handling the same commodity 1,100 miles between Michigan and New York. The purpose of the reading was to make a comparison between the cost of handling meats and vegetables in this city.

The new national charter has been received and a study of it is being made for the purpose of recommending at the convention of the state association during its sessions in Albany a revision of the state charter to coincide with it.

With reference to the proposed collection agency to be organized, the committee appointed to investigate this matter has approved of the plan submitted.

The committee on organizing financial proposals report progress and is still at work on the plan.

A proposal for a coat and apron supply laundry for butchers only was submitted, and a committee appointed to investigate it.

A demonstration of a safety device to reduce the hazards which has caused the greatest losses to the Butchers Mutual Casualty Company proved very interesting. In this connection the Branch will be glad to have talks or demonstrations on such safety devices.

At the meeting on June 2nd instructions will be given to the delegates attending the convention of the state association.

As Decoration Day and Fourth of July

fall on Saturday, a recommendation was made that a patriotic spirit be shown, but the matter of closing or keeping open was left to the pleasure of the individual member. The majority, however, have decided to close a half day.

The Philadelphia Branch, which was recently organized, will have installation in the near future, the date to be announced later. A number of the members of this Branch have volunteered to go in a body to Philadelphia to assist at the ceremony.

A survey of the much-mooted box weight shortage question showed some complaints of an unfavorable nature, as well as some favorable reports.

At this meeting the membership endorsed Herman Kirschbaum as a candidate for state president. The members spoke of the honesty and integrity of Mr. Kirschbaum, as well as his experience in association work.

MRS. BURCK IS SURPRISED.

The thrill of a lifetime was crowded into a few moments on Tuesday afternoon, when Mrs. Frank P. Burck was escorted by Mrs. Charles Hembdt into Giolito's restaurant and found herself surrounded by friends, the members of the Ladies' Auxiliary, United Master Butchers of America. It was sometime before Mrs. Burck regained composure enough to emerge from behind the beautiful basket of flowers, the gift of admiring friends. All during the luncheon and at the matinee which followed Mrs. Burck was heard to remark: "I thought I had a number of friends in the Auxiliary, but I did not know I had so many."

The occasion was a surprise luncheon and theatre party given by the members of the Ladies Auxiliary, United Master Butchers of America, to celebrate Mrs. Burck's forthcoming 38th wedding anniversary and birthday on May 24th. Among those present in addition to the guest of honor, were: President Mrs. Wm. Zeigler, Mrs. G. Anslem, Mrs. R. Arndt, Mrs. J. F. Bealin, Mrs. A. DiMatteo, Mrs. R. Ehrenreich, Mrs. J. Eschelbacher, Mrs. Walter Elsass, Mrs. Fehrenberg, Mrs. L. Goldstein, Mrs. A. F. Grimm, Mrs. O. Haun, Mrs. C. Heiderich, Mrs. Chas. Hembdt, Mrs. Fred Hirsch, Mrs. A. Klein, Mrs. George Kramer, Mrs. Wm. Kramer, Mrs. Gus Lowenthal, Mrs. Miller, Mrs. K. Papp, Miss M. B. Phillips, Mrs. Charles Raedle, Mrs. Ruhl, Mrs. E. Schmelzer, Mrs. R. Schumacher, Mrs. J. Schutte, Mrs. Theibout, Mrs. I. Werdenschlag and Mrs. Young.

SPRING DANCE AT JERSEY CITY.

A highly successful spring dance was held recently by the Armour Executive Club at Jersey City, N. J. A feature of the affair was a beauty contest open to girls employed at the Jersey City plant. Many novelties featured the evening's entertainment, including some first-class professional talent.

Among those present were A. D. Sullivan, general manager of the plant, with Mrs. Sullivan and family; J. Kelleher, of Joseph Stern & Co.; various department heads from the Jersey City plant, and executives of other industries in New York and Jersey City. Owing to illness at home, C. J. Stone, president of the club, was unable to attend.

A great deal of credit was given Charles Wuhrman, Christopher Stone and William Lynch for their efforts to make the affair a success.



Here's a chopper that will reduce costs for you

The "Enterprise" No. 1166 chops 6,000 lbs. of beef per hour.

This machine is reducing operating and labor costs and speeding up production in up-to-date plants.

Has 15 h. p. motor for fast cutting.

Four of the famous "Enterprise" knives and plates furnished with each machine (including knife) and plate for cutting fat.

The distance from ring to floor is 26½ in. Cylinder furnished with steam jacket, if desired for cutting fat.

It will pay you to get an improved "Enterprise" Chopper.

Send for chopper catalog illustrating and describing the "Enterprise" line. 72 sizes and styles—for every use.

THE ENTERPRISE MFG. CO., OF PA., Philadelphia, U. S. A.

No. 2

TOBIN OPENS ALBANY PLANT.

More than 15,000 people attended the formal opening of the plant of the Albany Packing Co., Inc., Albany, N. Y., on May 16 and 17. Close to 10,000 people visited this new million dollar meat packing establishment on Saturday, May 16. Sunday was reserved for dealers, employees and stockholders of the company, and more than 5,000 visitors saw the plant that day.

Visitors were escorted through the plant in groups. In each department was stationed a practical packinghouse man or salesman who told the story of the work of that particular part of the plant. In this way everyone got a chance to inspect the plant and to find out something about it.

The box factory of the plant was arranged as a reception room, where dancing and refreshments were enjoyed by all. More than a ton of the company's delicious "First Prize" meat products were served in the two days.

To celebrate the event, two of the Albany newspapers issued special 12-page sections devoted to the Albany Packing Company. A private car attached to one of the New York Central's crack trains brought the officials and executives of the Rochester Packing Co., Rochester, N. Y., to Albany to attend the opening ceremonies.

Officers of the company are: Fred M. Tobin (who is also president of the Rochester Packing Co.), president; Wilson C. Codling, vice-president and general manager; Clarence S. MacElveen, treasurer and office manager; Martin L. Sullivan, secretary and sales manager.

Directors of the company, in addition to the officers named, are: F. A. McNamee, Sr., Cornelius F. Fitzgerald and George F. Madsen. Mr. Madsen is superintendent and Mr. Fitzgerald master mechanic.

TRIUMPH ELECTRIC SOLVENT.

The Triumph Electric Company, manufacturers of electric motors, Cincinnati, Ohio, was recently declared not to be a bankrupt by the United States court at Dayton, Ohio. This verdict ended a long fight between the company and certain creditors who attempted to have the concern adjudged insolvent. Officials of the electric company produced figures showing that its assets exceeded its liabilities by \$500,000.

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.

The Buyer's Guide is on pages 62 and 63.

For Sausage Makers

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Patent Parchment Lined

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SAUSAGE SEASONINGS

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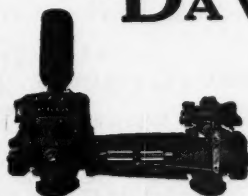
Brine

Boiler Feed

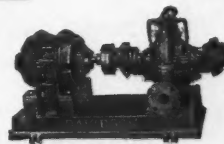
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40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium.....	\$10.25@11.00
Cows, canners and cutters.....	2.50@ 3.75
Bulls, bologna.....	5.25@ 5.75

LIVE CALVES.

Calves, veal, prime, per 100 lbs.....	11.50@12.00
Calves, veal, good to choice.....	9.50@11.00
Calves, veal, culls, per 100 lbs.....	6.00@ 8.00

LIVE SHEEP AND LAMBS.

Lambs, spring.....	@18.00
Lambs, fair to good, per 100 lbs.....	10.00@12.00
Ewes, clipped.....	2.00@ 8.00

LIVE HOGS.

Hogs, heavy.....	@13.40
Hogs, medium.....	@13.25
Hogs, 100 pounds.....	@13.25
Hogs, 140 lbs.....	@13.00
Pigs, under 70 pounds.....	@12.75
Roughs.....	10.75@11.00

DRESSED BEEF.

CITY DRESSED.

Cholce, native, heavy.....	18 @19
Cholce, native, light.....	18 @20
Native, common to fair.....	18 @17½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	16½@17
Native choice yearlings, 400@600 lbs.....	17½@18
Western steers, 600@800 lbs.....	15 @16
Texas steers, 400@600 lbs.....	13 @14
Good to choice heifers.....	17 @18
*Good to choice cows.....	14 @15
Common to fair cows.....	10 @12
Fresh bologna bulls.....	9 @16

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@22	@23
No. 2 ribs.....	@18	@24
No. 3 ribs.....	@14	@18
No. 1 loins.....	@24	@28
No. 2 loins.....	@20	@25
No. 3 loins.....	@14	@22
No. 1 hinds and ribs.....	23 @24	20½@25
No. 2 hinds and ribs.....	20 @21	19½@21
No. 3 hinds and ribs.....	17 @18	19 @20
No. 1 rounds.....	@16	@17
No. 2 rounds.....	@14	@15
No. 3 rounds.....	@12	@14
No. 1 chucks.....	@12	13 @14
No. 2 chucks.....	@10	@12
No. 3 chucks.....	@ 8	10 @11
Bolognas.....	@ 6	9½@10½
Rolls, reg., 6@8 lbs. avg.....	22 @23	
Rolls, reg., 4@6 lbs. avg.....	17 @18	
Tenderloins, 4@5 lbs. avg.....	60 @70	
Tenderloins, 5@6 lbs. avg.....	80 @90	
Shoulder clods.....	10 @11	

DRESSED CALVES.

Prime.....	21 @22
Choice.....	18 @20
Good.....	16 @17
Medium.....	13 @14

DRESSED HOGS.

Hogs, heavy.....	@18½
Hogs, 180 lbs.....	@18½
Hogs, 160 lbs.....	@19
Pigs, 80 lbs.....	@19½
Pigs under 140 lbs.....	@19½

DRESSED SHEEP AND LAMBS.

Lambs, choice spring.....	30 @31
Lambs, poor grade.....	28 @29
Sheep, choice.....	20 @22
Sheep, medium to good.....	17 @18
Sheep, culls.....	14 @16

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	23½@24½
Hams, 10@12 lbs. avg.....	23 @24
Hams, 12@14 lbs. avg.....	23 @24
Picnics, 4@6 lbs. avg.....	15 @16
Picnics, 6@8 lbs. avg.....	15 @16
Rollettes, 6@8 lbs. avg.....	17 @18
Beef tongue, light.....	35 @38
Beef, tongue, heavy.....	38 @40
Bacon, boneless, Western.....	31 @32
Bacon, boneless, city.....	26 @27
Pickled bellies, 10@12 lbs. avg.....	22½@23½

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lb. avg.....	@27
Shoulders, Western, 10@12 lb. avg.....	@18
Pork tenderloins, fresh.....	45 @50
Pork tenderloins, frozen.....	40 @45
Shoulders, city, 10@12 lbs. avg.....	@19
Shoulders, Western, 10@12 lb. avg.....	@18
Butts, boneless, Western.....	26 @27
Butts, regular, Western.....	20 @21
Hams, city, fresh, 8@10 lbs. avg.....	@27
Hams, Western, fresh, 10@12 lbs. avg.....	@24
Picnic hams, Western, fresh, 6@8 lbs. avg.....	@17
Pork trimmings, extra lean.....	22 @23
Pork trimmings, regular, 50% lean.....	14 @15
Spare ribs, fresh.....	14 @15
Leaf lard, raw.....	17 @18

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	90.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	@ 70.00
Black hoof, per ton.....	40.00@ 50.00
Striped hoofs, per ton.....	40.00@ 50.00
White hoofs, per ton.....	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@100.00
Horns, avg. 7½ oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, L. C. trim'd.....	@38c	a pound
Calves' heads, scalded.....	@65c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@55c	a pound
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@21c	a pound
Oxtails.....	@13c	a pound
Hearts, beef.....	@ 8c	a pound
Beef hanging tenders.....	@18c	a pound
Lamb fries.....	@10c	a pair

BUTCHERS' FAT.

Shop fat.....	@ 2½
Breast fat.....	@ 4
Edible suet.....	@ 5½
Cond. suet.....	@ 4½
Bones.....	@20

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	22	25
Pepper, Sing., black.....	14½	17½
Pepper, Cayenne.....	11	18
Pepper, red.....	22	
Allspice.....	11	14
Cinnamon.....	12	16
Coriander.....	4%	7%
Cloves.....	25	30
Ginger.....	24	27
Mace.....	1.05	1.15

GREEN CALFSKINS.

	5-8	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	2.45	2.50	2.70	3.40	
Prime No. 2 veals.....	2.25	2.25	2.45	3.15	
Buttermilk No. 1.....	2.10	2.15	2.35	...	
Buttermilk No. 2.....	1.90	1.90	2.10	...	
Branded Gruby.....	1.50	1.50	1.70	1.95	
Number 3.....	At value.				

CURING MATERIALS.

In lots of less than 25 bbls.:	Bbls.	per lb.
Double refined saltpetre, granulated.....	6½c	6½c
Double refined saltpetre, small crystal.....	7½c	7½c
Double refined nitrate soda, granulated.....	4c	3½c
In 25 barrel lots:		
Double refined saltpetre, granulated.....	6½c	6½c
Double refined saltpetre, small crystal.....	7½c	7½c
Double refined nitrate soda, granulated.....	3½c	3½c
Carload lots:		
Double refined saltpetre, granulated.....	6½c	6c
Double refined nitrate soda, granulated.....	3½c	3½c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.....	@32
Western, 48 to 54 lbs. to dozen, lb.....	@31
Western, 43 to 47 lbs. to dozen, lb.....	@30
Western, 36 to 42 lbs. to dozen, lb.....	@28
Western, 30 to 35 lbs. to dozen, lb.....	@26
Fowls—fresh—dry packed, milk fed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.....	@34
Western, 48 to 54 lbs. to dozen, lb.....	@33

Western, 43 to 47 lbs. to dozen, lb.....	@32
Western, 36 to 42 lbs. to dozen, lb.....	@30
Western, 30 to 35 lbs. to dozen, lb.....	@28

Fowls—fresh—dry packed—barrels—fair to good:

Western, 5½ lbs. and over, lb.....	@29
Western, 5 lbs. lb.....	@31
Western, 4½ lbs., lb.....	@30
Western, 4 lbs., lb.....	@30
Western, 3½ lbs., lb.....	@28
Western, 3 lbs. each and under, lb.....	@26

Ducks—

Long Island, bbls., No. 1, lbs.....	@25
-------------------------------------	-----

Squabs—

White, 12 lbs. to dozen, per dozen.....	6.75@ 7.50
White, 10 lbs. to dozen, per dozen.....	5.50@ 6.00
Culls, per dozen.....	1.00@ 2.00

LIVE POULTRY.

Broilers, colored, large, via express.....	@50
Ducks, Long Island, spring.....	@26
Turkeys, via express.....	@30
Geese, swan, via freight or express.....	@10
Pigeons, per pair, via freight or express.....	@45
Guineas, per pair, via freight or express.....	@65

BUTTER.

Creamery, extras (92 score).....	@44
Creamery, firsts (90 to 91 score).....	43 @43½
Creamery, seconds.....	40½@42
Creamery, lower grades.....	37½@40

EGGS.

Extras, per dozen.....	34½@35
Extra firsts.....	32½@33½
Firsts.....	31½@32½
Checks.....	27½@28½

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.....	2.05@2.70
Ammonium sulphate, double bags, per 100 lbs. f.a.s., New York.....	@2.80
Blood, dried, 15-16%, per unit.....	@3.60
Fish scrap, dried, 11% ammonia, 15% B. P. L., bulk, f. o. b. fish factory.....	4.00@10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory.....	3.50@50c
Soda Nitrate, in bags, 100 lbs. spot.....	@2.60
Soda, Nitrate, in bags, June.....	@2.60
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	3.50@10c
Tankage, unground 9-10% ammonia.....	3.00 and 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton.....	@35.00
Bone meal, raw, 4½ and 50 bags, per ton.....	@37.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16%.....	@10.10

Potash.

Kalnit, 12.4% bulk, per ton.....	@ 7.75
Manure salt, 20% bulk, per ton.....	@10.25
Muriate in bags, basis 80%, per ton.....	@32.75
Sulphate in bags, basis 90%, per ton.....	@44.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for week ending May 14, 1925:

	8	9	11	12	13	14
Chicago.....	39%	40	41	41½	41½	41
New York.....	42	43	43½	44	44	41
Boston.....	43	43	43½	43½	43½	43½
Philadelphia.....	43	44	44½	45	45	45

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

39% 40 41 41 40% 40%

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1925.
Chicago.....	54,658	42,283	45,877	1,025,258
New York.....	51,797	47,308	48,136	1,095,879
Boston.....	19,919	18,117	20,178	335,352
Philadelphia.....	11,884	12,426	16,711	302,242

Total ..138,258 120,134 130,902 2,758,781 2,983,390

Cold storage movement (lbs.):

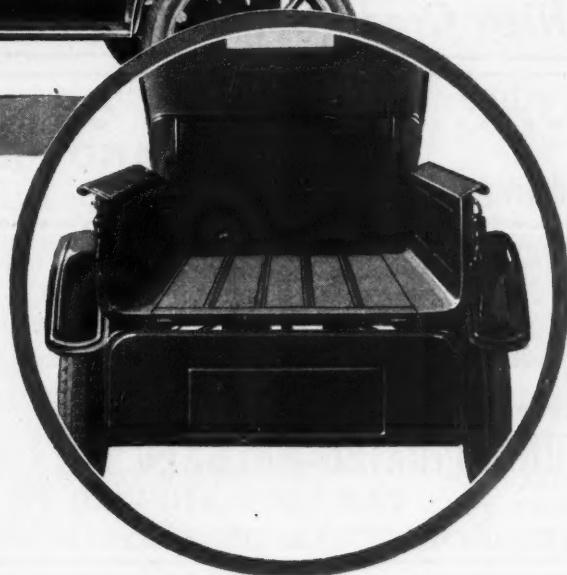
	In May 14.	Out May 14.	May 15, day last year.
Chicago.....	81,045	30,877	663,710
New York.....	19,088	430,384	2,762,089
Boston.....	6,730	4,805	111,202
Philadelphia.....	6,337	3,988	124,599
Total	94,712	59,118	1,319,905

1925.
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ANNOUNCING



New Pick-Up Body For *Ford* Runabout



This is the standard Model T Ford Runabout with rear deck replaced by substantially constructed all-steel pick-up body. There is a universal demand for this type of commercial body and when attached to the Ford Model T chassis, it provides the

most economical means of light-duty transportation.

See this complete Ford unit in the display rooms of your nearest Authorized Ford dealer.

Price Complete \$366, F. O. B. Detroit

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CITY DRESSED BEEF, LAMB AND VEAL

Packer Hides, Oleo Oils, Stearine, Cracklings,
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Switches, Pulled Wool and Pickled Skins

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High Grade Bologna, Sausages, Hams, Bacon, Pure Lard

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Eggs



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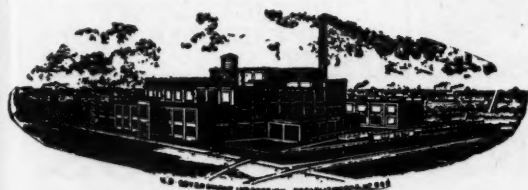
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Minnesota

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BACON
LARD
AND
SAUSAGE

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Dry Salt Meats
Green Meats
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Straight and Mixed Cars
Green or Cured Meats

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hog belt of Iowa, enables us to put into

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that delicious tenderness and flavor for which
Iowa Porkers have become world-famed, and
there's the secret of the supreme goodness of
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Hams Bacon Lard

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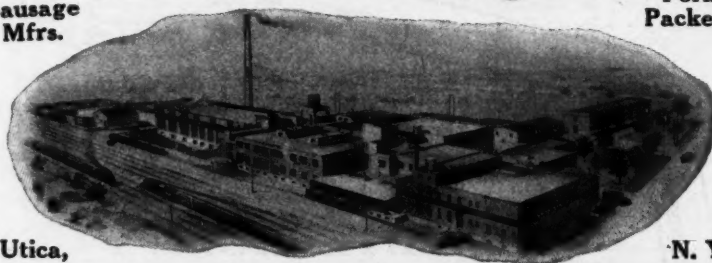
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Packers



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STRAIGHT AND MIXED CARS OF PACKING HOUSE PRODUCTS

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Curers of Finest and Select Brands

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1871 BRAND 1925
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Dressed Meats Provisions

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Seven Schenk Bros., Managers

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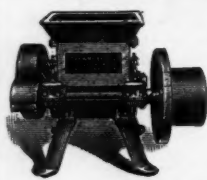
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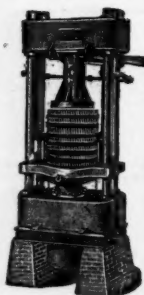


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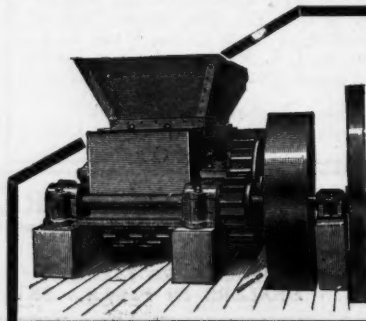
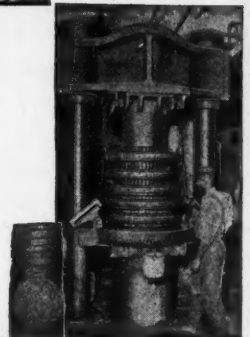
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Increase Your Profits from Cracklings

Cracklings made in the Anderson Crackling Expeller contain a higher percentage of ammonia and lower percentage of grease, and will therefore show a profit of approximately \$10 per ton over hydraulic-pressed cracklings. Write for complete information.

The V. D. ANDERSON CO.
1935 W. 96th St., Cleveland, Ohio



What Is Making the Berrigan Press Famous?

It is the only press in which tankage may be loaded and pressed hot so that it will not ferment or decompose

Will reduce the moisture in the pressed tankage 25% to 30% and the fat below 5%

With Our Press

Edible Skimmings Are Kept So Sweet That They Go Back Into Prime Steam Lard, Saving Thousands of Dollars a Year

Ammonia Content Is Increased One Unit Per Ton

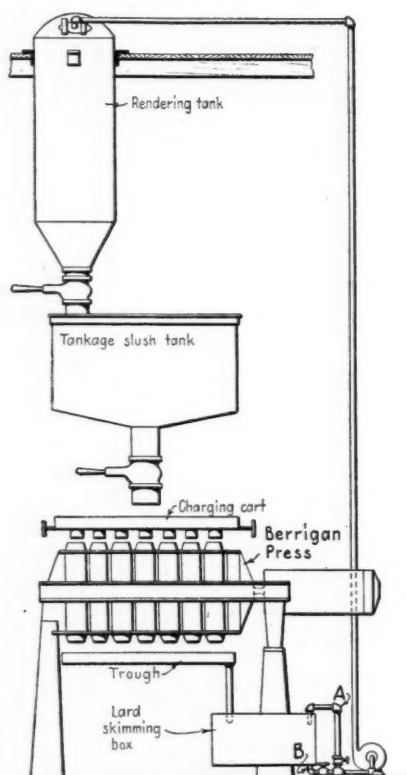
Press Cloths and Wooden Racks Are Entirely Done Away With

Objectionable Odors Are Eliminated, and Sanitary Conditions Are Greatly Improved

Big Saving in Labor Cost of Handling

Members of The Institute of American Meat Packers will find it to their benefit to place their orders for the Berrigan presses through the Institute Equipment and Supply Co., 509 So. Wabash Ave., Chicago, Ill.

The experience with the Berrigan press in the membership of the Institute may be ascertained on inquiry by any member.



TYPICAL BERRIGAN SYSTEM LAYOUT

Let us tell you all about it

J. J. Berrigan & Son

Sole Manufacturers

7464 Greenview Ave.

Chicago, Illinois

Proof in the Laboratory Means Profit in Your Plant

These scientific tests with the MARSH INTERCEPTOR are conclusive proof of their value to you in CATCHING THE GREASE.

Read this Laboratory Test Certificate

SMITH-EMERY COMPANY

245 SOUTH LOS ANGELES ST., LOS ANGELES
Metallurgical and Testing Engineers
Chemical Engineers and Chemists

Laboratory Certificate No. 37581

Sample Grease from Grease Trap Tests Received September 20, 1921.

In accordance with your instructions, we sampled the effluent passing from the Interceptor which is operating on the kitchen washwater at Boos Bros. Cafeteria, 440 So. Hill St., Los Angeles.

We started the test with a clean machine, and at the end of a two-hour test removed 32 lbs. of grease from the body of the machine. This grease contained 82.8% of ether soluble grease, equivalent to 26.5 pounds for the test, or 13.25 pounds of pure grease per hour.

The effluent, or water flowing from the machine, was sampled at five minute intervals for two hours. It contained 0.10% of ether soluble grease.

While we did not measure the flow of water through the machine, it was evident that it AVERAGED about TWO TIMES the RATED CAPACITY of the INTERCEPTOR, and at times considerably exceeded this.

There were NO ODORS or PUTREFACTION of the organic matter gathered in the machine.

Very little SEDIMENT was retained in the bottom of the machine.

There was some solid vegetable matter in the grease, but our test shows that the grease contained 82.8% pure grease.

Respectfully submitted,

(Signed) SMITH-EMERY CO.,

CHEMISTS AND CHEMICAL ENGINEERS

Reports of Tests With the

Marsh Sanitary Grease Interceptor

The temperature of the water flowing through the Interceptor was:

TIME	TEMPERATURE
9:00 A. M.	161 Deg. F.
9:05 "	140 "
9:10 "	138 "
9:15 "	143 "
9:20 "	131 "
9:25 "	140 "
9:30 "	125 "
9:35 "	134 "
9:40 "	140 "
9:45 "	133 "
9:50 "	115 "
9:55 "	138 "
10:00 "	129 "
10:05 "	136 "
10:10 "	140 "
10:15 "	142 "
10:20 "	131 "
10:25 "	130 "
10:30 "	116 "
10:35 "	127 "
10:40 "	105 "
10:45 "	120 "
10:50 "	132 "
10:55 "	129 "

Type A-5 water capacity 500 gallons per hour, $8\frac{1}{3}$ gallons per minute.

*13.25 lbs. of PURE GREASE per hour.

In two sizes—for large departments or for individual units in a department—begin saving now.

THE MECHANICAL MANUFACTURING COMPANY

"If It's for the Packinghouse—We Make It" Pershing Road and Loomis St., CHICAGO, ILL.



Above: The skyline of busy down-town Harrisburg.

At the Left: Swift & Company, Harrisburg, supplies the local demand.

Harrisburg Is an Industrial Center

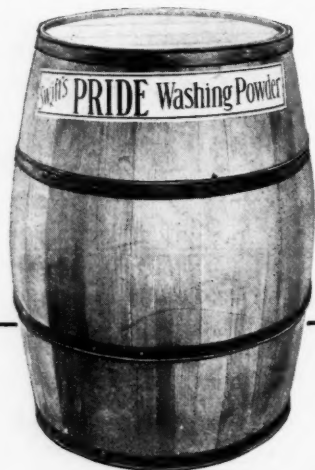
Capital of the state of Pennsylvania, supplied with unusually fine transportation facilities, and the home of many flourishing industries, Harrisburg ranks high among the industrial cities of the country. Blast furnaces, plants for the making of finished iron and steel products, shoe factories, packing houses, and many other manufacturing enterprises help make the city what it is.

Naturally, in such a thriving community, Swift & Company has its representative branch. The packers and other manufacturers in Harrisburg may depend on Swift

service and Swift products, as may the manufacturers in the five hundred other points in the United States where Swift branch houses are situated.

They are finding in Swift's Pride Washing Powder the answer to their cleaning-up problems. This product, laboratory-tested for its fitness for this type of work, gives service that is economical of time, labor, and money.

Wherever your packing plant may be located, you may enjoy the same service from Pride Washing Powder and from your local Swift & Company branch house.



Order a barrel of
Swift's Pride Washing Powder today.

Swift & Company
Soap Department
Chicago

Pride Washing Powder
for all Packing House Cleaning

